

Chef from the Hood Recipes



Chef:
Chef Dan Berman, our Culinary Director

Restaurant:
Pacific Markets

Recipe:
Two Steak Sauces



Two Steak Sauces !

New York Steak is the cut that butchers take home for dinner. It's that good. At Pacific Market's meat counter, we're cutting New York Steaks to whatever thickness you want for Father's Day. But you don't have to be a father to get this service. Nearly everyone loves a good New York Steak. A cut that's known by a few other names, it's one of our favorites, too. So if you love a Delmonico, Kansas City Strip, Shell Steak, Sirloin Club or a Strip Steak, you're already familiar with what we here call a New York Steak. Taken from the short loin, the New York is the most tender part of the top muscle. We love the New York for its great marbling, texture and flavor. Everyday at Pacific Market's meat counter we take care of special requests. There isn't a question we won't do our best to answer. So if you're the one cooking the steak for this Father's Day, we'll help you get it perfect.

Ancho Chile Mustard Sauce

With fantastic flavor, this fat-free sauce will perk up steaks, sausages and sandwiches.

Ingredients:

- 2 cups Dijon mustard (Maille)
- 1/4 cup whole grain mustard
- 3 tablespoons dried ancho chile powder
- 3 tablespoons warm water

To prepare:

Place all ingredients in a small bowl and mix well.

Love Oil

Baste any kind of meat or even fish with this herb oil before cooking. Makes a great dip for bread, too. Taste the love.

Ingredients:

- parsley, rosemary, thyme, oregano, basil, savory tarragon
- Good olive oil (Asti)

To prepare:

Chop herbs coarsely, place in a bowl and pour on just enough good olive oil (Asti) to cover. Add a pinch of sea or Kosher salt & some fresh ground black pepper.

Stir and cover. Flavors marry a few hours in the fridge.