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Strip Steak Recipe Booklet

Cajun Blackened Strip Steak

Sliced strip steaks rubbed with cayenne seasoning and pan-seared.

24 Servings

Ingredients

24 Double Red Provisions™ Strip Steaks

Seasoning

- 6½ tablespoons salt
- ¾ cup paprika
- ¼ cup cayenne pepper
- 3 tablespoons dried minced onion
- 3 tablespoons garlic powder
- 1 tablespoon dried thyme
- 1 tablespoon ground coriander
- 1 tablespoon dried marjoram
- 1 tablespoon fennel seed
- 1½ teaspoons ground cumin

½ cup butter, melted

Preparation

1. **Seasoning:** Blend salt, paprika, cayenne pepper, onion, garlic powder, thyme, coriander, marjoram, fennel seed and cumin in electric blender; turning motor on and off as needed to mix thoroughly.

For each serving, to order:

1. Heat a cast iron skillet over very high heat until it is beyond the smoking stage and bottom of skillet begins to turn white.
2. Generously coat all sides of each steak with seasoning mix. Place steak in hot skillet and top with 1 teaspoon melted butter.
3. Cook until underside looks charred, approximately 3 to 4 minutes. Turn steak and continue to cook another 3 to 4 minutes to char; steak will be medium-rare. Continue cooking to desired doneness.
4. Cut into ½-inch slices. Serve with okra.



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Calypso Steak

Strip steak grilled with a sweet and zesty jalapeno marinade.

24 Servings

Ingredients

24 Double Red Provisions™ Strip Steaks

Marinade

- 8 ounces onions, cut into 1-inch chunks
- 4 ounces ginger, peeled and thinly sliced
- ½ cup lime juice
- ½ cup soy sauce
- ½ cup vegetable oil
- ¼ cup honey
- 6 - 8 jalapeno peppers, trimmed
- 1 ounce garlic cloves
- 1 tablespoon ground allspice
- 1 tablespoon dry mustard
- 1 tablespoon dried thyme

Lime wedges as needed

Chopped cilantro as needed

Preparation

- 1. Marinade:** Place onions, ginger, lime juice, soy sauce, oil, honey, jalapeno peppers, garlic, allspice, mustard and thyme in bowl of food processor or blender; process until pureed. Pour marinade over steaks; cover and refrigerate 1 to 2 hours. Remove steaks from marinade; discard marinade.

For each serving, to order:

- 1.** Grill 1 steak to desired doneness, turning once. Plate steak; garnish with lime wedges and cilantro.

NOTE: Do not marinate steaks longer than 4 hours. Longer exposure to ginger can impart a mushy texture to beef or cause over-tenderizing.



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Catalan Steak Sandwich

24 Servings

Ingredients

24 Double Red Provisions™ Strip Steaks

Catalan Tomato Cruda

- 6 cups diced ripe tomatoes
- ½ cup olive oil
- ¼ cup julienned orange peel
- 3 tablespoons white balsamic vinegar
- 2 tablespoons julienned lemon peel
- 2 tablespoons minced fresh basil
- 1 tablespoon minced fresh oregano
- 1½ teaspoons minced garlic
- Salt and black pepper as needed

Black pepper as needed

24 slices rustic-style bread, cut 1-inch thick

Olive oil as needed

24 each garlic cloves

12 each ripe tomatoes, cut in half

1½ cups basil chiffonade

1½ cups Balsamic syrup

1½ cups Basil oil

Preparation

1. *Catalan Tomato Cruda*: Gently mix together all ingredients. Let sit 30 minutes before using. *Yield: 6 cups.*

For each serving, to order:

1. Season 1 steak with pepper. Grill to medium rare or desired doneness. Carve across grain into ¼-inch-thick slices.
2. Brush 1 slice bread with olive oil; grill until lightly toasted. Rub with 1 garlic clove and cut side of 1 tomato half. Fan steak across bread and top with ¼ cup *Catalan Tomato Cruda*. Garnish with 1 Tbsp. basil chiffonade; drizzle sandwich and plate with 1 Tbsp. each balsamic syrup and basil oil.



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Grilled Steak with Wild Mushroom Salsa

*Slices of strip steak topped with a tasty three-mushroom salsa.
Serve with roasted red potatoes and sautéed fresh vegetables.*

24 Servings

Ingredients

24 Double Red Provisions™ Strip Steaks

Wild Mushroom Salsa

- 1 cup dried porcini mushrooms
- as needed hot water
- 1½ cups olive oil
- ¾ cup shallots, minced
- ½ cup garlic, minced
- 3 tablespoons jalapeno peppers, minced
- 1½ quarts shiitake mushrooms, sliced
- 3 cups button mushrooms, sliced
- ¾ cup dry vermouth
- ½ cup fresh lime juice
- 6 tablespoons cilantro, chopped
- 1 teaspoon salt
- ½ teaspoon ground black pepper

Steak Rub

- ½ cup peppercorn blend (black, green, pink, white and Jamaican peppercorns), crushed
- 2 tablespoons cumin seed, crushed

½ cup olive oil

Preparation

- Wild Mushroom Salsa:** Soak porcini mushrooms in hot water 2 minutes; drain water. Coarsely chop mushrooms; set aside. Heat oil in large skillet. Add shallots, garlic and jalapenos; sauté briefly. Add all mushrooms and bell peppers; sauté until tender. Stir in vermouth, lime juice, cilantro, salt and black pepper; cool. Cover and refrigerate overnight.
- Steak Rub:** Combine peppercorns, cumin and salt. Cut each steak into 3 equal portions. Brush both sides of each steak portion with oil; rub with seasoning mixture. Cover and refrigerate overnight.

For each serving, to order:

- Grill 1 steak portion to desired doneness, turning once. Slice steak. Meanwhile, reheat #16 scoop (¼ cup) *Wild Mushroom Salsa*; plate with sliced steak. Serve with roasted red potatoes and sautéed fresh vegetables.



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Grilled Steak Sandwich with Salsa Spread

*Pepper-rubbed, thinly sliced steak stacked on grilled sourdough
with lettuce and a salsa spread.*

24 Servings

Ingredients

24 Double Red Provisions™ Strip Steaks

Salsa Spread

- 1¾ cups mayonnaise
- 1 cup prepared salsa, drained
- 2 ounces green onions, sliced
- 2 tablespoons cilantro, minced

24 slices sourdough or Italian bread,
1-inch thick slices, grilled

1½ pounds iceberg lettuce

2 tablespoons cracked black pepper

Preparation

1. *Salsa Spread*: Combine mayonnaise, salsa, green onions and cilantro; mix thoroughly. Cover and refrigerate until ready to use. Yield: 3 cups.

For each serving, to order:

1. Coat both sides of 1 steak with pepper. Grill to desired doneness, turning once. Thinly slice steak across the grain.
2. Spread 1 side of bread slice with 1-ounce ladle of *Salsa Spread*. Plate and top with 1 ounce lettuce.
3. Arrange steak slices over lettuce.



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Italian Beef Strip Steak with Vinegar Peppers

*Herb-rubbed strip steak sautéed with peppers and potatoes
and served with a reduced vinegar sauce.*

24 Servings

Ingredients

24 Double Red Provisions™ Strip Steaks

Herb Seasoning

- 1½ cups garlic, minced
- 2 tablespoons dried oregano
- 2 tablespoons ground black pepper
- 2 tablespoons salt

3¾ pounds red and yellow bell peppers,
chopped

¼ cup olive oil

1 cup olive oil

3 quarts white wine vinegar

7½ pounds potatoes, peeled and cut into
4 wedges each, parboiled

Preparation

1. **Herb Seasoning:** Combine garlic, oregano, pepper and salt. Mix until well blended; reserve.
2. Sauté bell peppers, stirring occasionally, in oil over medium heat 6 to 8 minutes or until lightly browned and tender; reserve.

For each serving, to order:

1. Rub 1 teaspoon *Herb Seasoning* into each side of 1 steak. In sauté pan, brown steak in 1 teaspoon hot oil over medium heat 5 minutes on each side.
2. Add ½ cup vinegar and 4 bell pepper strips to pan. Continue cooking steak to desired doneness, turning steak and bell peppers occasionally.
3. Sauté 2 to 3 potato wedges in 1 teaspoon oil in sauté pan until hot; add 2 teaspoons *Herb Seasoning*. Continue to sauté potatoes until lightly browned and coated with herbs.



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Moroccan Steak Salad

Grilled steak tossed with mixed greens, mushrooms, artichoke hearts, roasted peppers and a lemon vinaigrette.

24 Servings

Ingredients

24 Double Red Provisions™ Strip Steaks

Vinaigrette:

- 3 cups olive oil
- $\frac{3}{4}$ cup lemon juice
- $\frac{3}{4}$ cup white wine vinegar
- 1 ounce garlic, minced
- 1 tablespoon ground coriander
- 1 tablespoon paprika
- 1 $\frac{1}{2}$ teaspoons ground cumin
- 1 $\frac{1}{2}$ teaspoons salt
- $\frac{3}{4}$ teaspoon ground black pepper

Seasoning Mixture:

- 4 teaspoons ground black pepper
- 1 tablespoon dried oregano leaves, crushed
- 1 tablespoon salt
- 2 teaspoons ground coriander

- 3 $\frac{3}{4}$ pounds mixed lettuces
- 3 $\frac{3}{4}$ pounds canned artichoke hearts, drained and quartered
- 3 pounds mushrooms, thinly sliced
- 1 $\frac{1}{8}$ pounds roasted red peppers, thinly sliced
- 1 $\frac{1}{8}$ pounds roasted yellow peppers, thinly sliced

Preparation

- Vinaigrette:** Whisk oil, lemon juice, vinegar, garlic, coriander, paprika, cumin, salt and pepper in bowl; reserve.
- Seasoning Mixture:** Combine pepper, oregano, salt and coriander in bowl.

For each serving, to order:

- Toss 2 $\frac{1}{2}$ ounces lettuces, 2 $\frac{1}{2}$ ounces artichokes, 2 ounces mushrooms and $\frac{3}{4}$ ounce each red and yellow peppers with 2 tablespoons vinaigrette; reserve.
- Rub $\frac{1}{4}$ teaspoon seasoning mixture into each side of 1 steak. Grill steak to desired doneness, turning once. Slice $\frac{1}{4}$ inch thick across the grain. Toss steak slices with 1 tablespoon additional vinaigrette; arrange on top of salad.



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Strip Steak with Roasted Green Chili-Corn Relish & Fried Onions

Seasoned strip loin steak grilled and served with hot and crispy onions and Chile-Corn Relish for dipping.

24 Servings

Ingredients

24 Double Red Provisions™ Strip Steaks

Roasted Green Chili-Corn Relish

- 12 ounces red onions, finely diced
- 2 ounces garlic, minced
- 1 tablespoon olive oil
- 2 pounds corn kernels, fresh, cooked
- 2 pounds tomatoes, diced
- 1 pound roasted poblano chilies, peeled, seeded, diced
- 1 cup beef broth
- 2 teaspoons salt
- 1 teaspoon black pepper, freshly ground

Hot & Crispy Onions

- 2¼ pounds yellow onions, thinly sliced, separated into rings
- All-purpose flour, as needed
- Vegetable oil, as needed
- Salt, as needed
- Cayenne pepper, as needed

Freshly ground black pepper, as needed

1½ cups cilantro, chopped

Preparation

- Roasted Green Chili-Corn Relish:** Sauté onions and garlic in oil until translucent. Add corn, tomatoes, chilies and beef broth. Cook, tossing gently, over medium heat until hot. Season with salt and pepper; keep warm.
- Hot & Crispy Onions:** Cut onion into very thin slices; separate into rings. For each serving: lightly coat 1½ ounces onion rings in 1 tablespoon flour; shake onions in sieve to remove excess flour. Deep fry in 350°F vegetable oil until golden brown; drain on paper towel. Season with salt and cayenne pepper, as desired. Repeat procedure as needed with remaining onion rings.

For each serving, to order:

- Grill 1 steak, turning once, to desired doneness. Season with pepper if desired
- Plate steak; top with onion rings. Combine generous ⅓ cup warm chili mixture and 1 tablespoon cilantro and serve with steak and onions.



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Steak Al Forno

A robust, Italian-style strip steak, seasoned with fresh garlic and rosemary and grilled to order with a golden Parmesan crust.

Try this: Signatures - Steak Thyme: Replace rosemary with fresh thyme. (Other herbs, such as oregano or sage, can also be used.) Steak Romano: Substitute Romano cheese for Parmesan. Accompaniments - Oven-Roasted Potatoes: Halve or quarter small red potatoes. Serve with grilled Italian vegetables and garnish with fresh herbs and a lemon wedge. Toss with olive oil, kosher salt, cracked black pepper and coarsely chopped rosemary or other herbs. Roast in single layer in hot oven until golden-brown and tender.

24 Servings

Ingredients

24 Double Red Provisions™ Strip Steaks

Garlic Mixture

- 1½ cups garlic, minced
- 1½ cups fresh rosemary leaves, chopped
- ½ cup salt
- ¼ cup ground black pepper
- ½ cup butter, melted

6 ounces Parmesan cheese, thinly sliced

1½ cups parsley, chopped

Preparation

1. **Garlic Mixture:** In bowl mix garlic, rosemary, salt and pepper until thoroughly blended.
2. Spread both sides of each steak with 1 tablespoon of garlic mixture. Place in utility pan. Cover and refrigerate.

For each serving, to order:

1. Grill 1 steak to desired doneness. Top with 2 slices (¼ ounce) cheese and melt under salamander until bubbly and golden brown.
2. Plate and garnish with parsley. Serve with Oven-Roasted Potatoes.

(Oven-Roasted Potatoes: Halve or quarter small red potatoes. Serve with grilled Italian vegetables and garnish with fresh herbs and a lemon wedge. Toss with olive oil, kosher salt, cracked black pepper and coarsely chopped rosemary or other herbs. Roast in single layer in hot oven until golden-brown and tender.)



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Steak and Bleu Baguette

24 Servings

Ingredients

24 Double Red Provisions™ Strip Steaks

Pepper as needed

½ cup Grapeseed oil

96 each toasted baguette croutons, ¾-inch thick

96 each tomato slices

6 cups Blue cheese, crumbled

Shaved Red onion as needed

Watercress as needed

Preparation

For each serving, to order:

1. Season 1 steak with pepper. Heat 1 tsp. oil in sauté pan until hot. Add steak; sear on both sides and cook to medium rare or desired doneness. Carve across the grain into ¼-inch-thick slices.
2. Layer each of 4 croutons with 1 tomato slice, 2 slices steak and 1 Tbsp. cheese. Place under broiler just until cheese starts to melt. Garnish with red onion and watercress sprigs.



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