



## CHEF'S EXCLUSIVE® NEW YORK STRIP STEAKS ROQUEFORT

WITH ASPARAGUS, SHOESTRING POTATOES  
AND GREEN PEPPERCORN SAUCE

**Total Recipe Time:** 1 to 1-1/2 hours    **Makes 2 servings**

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### INGREDIENTS:

- 2 each 12-ounce Chef's Exclusive® NY Strip Steaks
- Kosher salt, freshly milled black pepper
- 1 pound fresh asparagus, coarse stem ends cut away.
- 4 russet potatoes, washed, peeled, cut on a mandolin or by hand into very fine strings
- 2 tablespoons butter
- 2 ounces olive oil
- 2 quarts frying oil
- 3 ounces Roquefort cheese, crumbled
- 8 ounces beef gravy or veal demi-glace
- 2 teaspoons green peppercorns in brine
- 1 ounce half & half or heavy cream (optional)

*(Instructions on reverse side)*



## DIRECTIONS:

1. Remove steaks from refrigerator one hour before cooking to come up to room temperature.
2. Preheat oven to broil position.
3. Preheat a large cast iron or heavy bottomed casserole over medium-high heat.
4. Season steaks generously with salt and pepper.
5. Put a pot of salted water to boil for cooking asparagus.
6. Heat a large casserole with the frying oil over medium heat until a candy thermometer reads 340°F.
7. Put one ounce of olive oil in the large pan. Then sear steaks for one minute on each side, and reduce heat to medium. Cook steaks for 3-4 minutes per side, turning them occasionally until a thermometer reads 115-120°F for rare, 120-125°F for medium-rare, 125-130°F for medium.
8. Remove steaks to a warm platter when done to rest for five minutes.
9. While steaks are finishing, cook asparagus in the water for three minutes until crisp-tender. Drain and add 1 tablespoon of butter. Season with salt and pepper.
10. Heat beef gravy in a casserole with the drained green peppercorns to a simmer, and finish with cream (if using) and 1 tablespoon butter. Reserve hot.
11. Rinse the shredded potato under cold water to remove excess starch. Drain well. Pat dry, and gently lower into the frying oil with a strainer or long tongs. Watch for hot fat splatter. Stir potatoes gently with tongs while they cook to golden brown, about 1-2 minutes. Drain on paper towels, and season with salt.
12. Top steaks with crumbled Roquefort, and place them under broiler for about one minute to warm, soften and melt cheese slightly.
13. Serve steaks with buttered asparagus, crispy shoestring potatoes and green peppercorn sauce.



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