



SEARED CHEF'S EXCLUSIVE® T-BONE STEAK WITH CHEESY BAKED STUFFED POTATOES & GRILLED RED ONION

Total Recipe Time: 1-3/4 to 2 hours **Makes 2 servings**

INGREDIENTS:

- 4 each 1 to 1-1/2" thick (20- to 22-ounce) Chef's Exclusive® T-Bone Steaks
- kosher salt, coarse black pepper
- 4 large russet baking potatoes
- 1/4 cup unsalted butter
- 1/4 cup sour cream
- 1/2 cup shredded white cheddar cheese (or Jack, Asiago etc.), plus 1/4 cup extra or 1/4 cup grated parmesan
- 2-3 scallions, thinly sliced
- 4 medium red onions
- 1/4 cup olive oil
- 1/4 cup red wine vinegar
- 1 tablespoon sugar
- 2 teaspoons kosher salt

(Instructions on reverse side)



DIRECTIONS:

1. Preheat grill to medium-high heat.
2. Remove steaks from refrigerator one hour before cooking to come up to room temperature.
3. Wash potatoes, and bake at 400°F for 45 minutes to 1 hour.
4. Make a cut along the top of each hot baked potato, and carefully scoop out the pulp.
5. Mix the pulp in a mixing bowl with the butter, sour cream, scallions, cheese, and season to taste with salt and pepper.
6. Refill potato shells with the mixture. Dust the tops with additional cheese or parmesan, and bake on a baking sheet in the 400°F oven for another 20 minutes until all are browned on top.
7. In another bowl, mix together the olive oil, vinegar, sugar and salt.
8. Peel onions and cut in half. Then cut each half 3-4 times almost to the root end. Put the onions to soak in this marinade while the potatoes are on their first bake.
9. Season the steaks generously with salt and pepper, and put them on the grill to cook for 4-5 minutes per side, turning them occasionally.
10. Remove steaks from the grill when a thermometer reads 115-120°F for rare, 120-125°F for medium-rare or 125-130°F for medium.
11. While steaks are grilling, remove the red onions from the marinade, and grill them alongside steaks for a few minutes on all sides until lightly charred.
12. Serve steaks with the cheesy baked potatoes and charred red onions.

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