



serving size: 4 | **prep time:** 1 hour 25 minutes | **cook time:** 20 minutes | **cut:** culotte | **method:** grill

grilled culotte with café de Paris butter

Flavor from the steak and buttery saltiness from the bacon combine to make a symphony of flavor you can't resist. Experience jalapeno's strong kick bringing the dish to a spicy finish.

INGREDIENTS:

- 4 *Chairman's Reserve*® culotte steaks (6 oz each)
- 1 tablespoon olive oil
- 2 teaspoons kosher salt
- 1 teaspoon freshly cracked black pepper

DIRECTIONS:

1. Pat steaks dry and rub them with olive oil. Season steaks with salt and pepper.
2. Grill Culottes to desired doneness on a very hot grill. As this cut may be relatively thin sometimes, the cooking time may vary widely. For a medium-rare steak your internal temperature will be 145°F, medium 155°F. Bear in mind, the steaks will carryover cook an additional 5°F.
3. At serving time, place a pat of Café de Paris Butter on each freshly grilled steak.

café de Paris butter

INGREDIENTS:

- 3 sticks unsalted butter
- 1 tablespoon dry marjoram
- 1 tablespoon dry dill
- 1 tablespoon dry tarragon
- 1 teaspoon fresh ground black pepper
- ¼ teaspoon cayenne
- ¼ teaspoon curry powder
- 3 tablespoons flat leaf parsley
- 1 teaspoon capers
- 2 teaspoons Madeira or port
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon lemon zest
- ½ tablespoon orange zest
- 2 teaspoons kosher salt
- 1 teaspoon lemon juice

DIRECTIONS:

1. Cube the butter and let come to room temperature in a medium bowl. Add all other ingredients to a mini food processor and pulse till everything is at rough chopped, not pureed.
2. Add mixture to butter and incorporate well with a rubber spatula.
3. Transfer compound butter to a sheet of parchment paper and roll into a log shape.
4. Place butter in the freezer and let harden. At serving time un-roll the butter and slice off a pat. Place the Café de Paris butter on freshly grilled steak.
5. This butter will freeze very well and may be stored, wrapped, in the freezer for several weeks. It is perfect to have on hand for summer grilling.

servings: ¼ | **calories:** 340 | **total fat:** 23 | **sodium:** 1120mg | **total carbohydrate:** 2g | **protein:** 31g