GRAZING MEADOWS WAGYU

Recipe of the Month
September 2017

Wagyu Steak Frite with
Herb Butter

Ingredients:

Herb Butter

4 ounces unsalted butter, room temperature

2 teaspoons Italian parsley, chopped

1 teaspoon thyme leaves, chopped

Kosher salt to taste

2 teaspoons sherry vinegar

Frites

4 large Russet Potatoes

2 Tablespoons Italian parsley, chopped

2 quarts canola oil

Kosher salt and fresh ground black pepper to taste

Steaks

1 or 2 16 oz. Grazing Meadows Wagyu Ribeye Steaks (depending on if you want to share or each have your own!)

Kosher salt and fresh ground black pepper

Instructions:

In small mixing bowl, mix together the butter, herbs, and vinegar. Salt to taste. Lay out a sheet of plastic wrap and put the butter in the center. Wrap the plastic around the butter and form into a log about 2 inches in diameter. Chill in the refrigerator until ready to use.

Wash and peel the potatoes, then cut them into sticks 4 to 5 inches long and about 1/4 inch thick. Rinse the potatoes in plenty of cold water until all of the excess starch has been washed away. Then drain on paper towels.

In a large pot or deep fryer, heat canola oil to 320°F. Working in batches, fry the potatoes for 4 to 5 minutes or unit they just start turning a very light golden color. Drain the potatoes on paper towels while you finish the rest. To finish the fries, raise the heat of the oil to 375° F. Working in batches again, fry the potatoes for another 2 to 3 minutes until deep golden brown and crispy. Drain on paper towels and season with salt, pepper, and chopped parsley.

Prepare grill to medium-high heat. Season the steaks liberally with salt and pepper. Grill steaks for 3 to 4 minutes per side or to desired doneness (we

always recommend serving our Wagyu medium-rare). Once the steaks are cooked to your liking, transfer to a warm platter and let rest for a few minutes.

Place a couple of thin slices of the herb butter on each steak to slowly melt. Pile on a large portion of the fried potatoes and serve.