



PATENT LEATHER

You know we're suckers for steak (and a killer cocktail dress or a nice suit), but sometimes a big ol' bone-in ribeye can be a little heavy when you're trying to get your groove on or tip back a few drinks. Patent Leather is our recipe for the classic classy dish beef tartare. Taking a really great cut of beef, serving it raw with the best complimentary flavors? There's nothing we like more than getting some compliments when we're in the raw, and this dish gives you that sexy vibe that goes great with playing a little dress up. We take raw, top-shelf tenderloin, dice it super small, and combine it with capers, gherkins, shallots, dijon and a touch of salt to give more than a touch of class to your date. You know we can be fancy and rugged too, so instead of crostinis, we love to pair it with some kettle cooked potato chips. You know we ain't too proud or too good for some good ol' chips – and we ain't too proud to beg, neither. Serve this at your party, and they'll be beggin' for more.

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Yield: 8-10 servings

Ingredients

- 1/2 pound of fresh, high-quality beef tenderloin (sirloin can work too)
- 2 tablespoons of minced, fresh parsley (dried can work if you need to, but only use about 1 tablespoon of that dried stuff if you have to go that route)
- 2 tablespoons finely minced shallots (we used a food processor for ours)
- 2 tablespoons of drained and finely minced up capers
- 2 tablespoons of really finely chopped gherkins
- ½ teaspoon minced garlic
- 5 teaspoons worcester sauce
- 1 ½ tablespoons dijon mustard
- ½ teaspoon kosher salt
- Dash of lemon juice
- 2 duck egg yolk (can use chicken egg yolks as well)
- 1 8 ounce. bag of kettle cooked potato chips (regular/salted flavor)

Directions

- Place your beef on glass plate or cutting board, and put it in the freezer, so it stiffens up, but still cuttable, for 15-18 minutes, no longer than 20 minutes
- Once you take it out, cut the meat into slices, about ¼" thick
- Then cut those slices into ¼" strips again
- After you have them cut, then finely chop them with your bet kitchen knife
- When they're in as small as pieces as you think you can get, put 'em back in the fridge (not the freezer)
- Meanwhile, take those chopped/minced capers, garlic, gherkins, shallots and parsley, and give 'em all another round of dicing, just to get them as small as possible
- In a mixing bowl, combine the worcestershire and dijon
- Toss in the chopped veggies/herbs and mix 'em up
- Add in the meat, and gently stir it
- Add in the salt, gently stir it again
- When you're ready to eat it, add in the egg yolks, and stir again
- Using a ramekin, small bowl or something that can hold a shape, press some of the mixture into it, and flip over onto a plate to serve (or just serve them in a fun, small serving bowl/glass, like a shot glass)
- Surround with the potato chips for topping/serving
- Feel strong and proud about your fancy beef dish