

Dale Hawkins' Roesti Potatoes

Ingredients:

2 Idaho or Russet potatoes per person
8 oz whole unsalted butter
salt & fresh black pepper

Directions:

Shred potatoes on the large hole or a box grater. Melt butter in cast iron pan over medium heat. Squeeze all liquid out of potatoes and put in pan. Season. Fry for about 5 minutes or until golden brown. Turn and repeat, adding butter if necessary.

Warm Stewed Tomato Salad

Ingredients:

6-8 ripe plum or Roma tomatoes
2 Tbs extra virgin olive oil
1 small onion, thinly sliced
3 cloves garlic, finely chopped
3 large leaves sweet basil chiffonade
1 Tbs aged balsamic vinegar
salt & pepper to taste

Directions:

Core and score tomato; place in boiling water for about 1 minute or until skin begins to peel off. Plunge into ice water to cool quickly, peel. Cut tomatoes in wedges and cut out seeds. Toss with remaining ingredients; season to taste. Serve at room temperature.

Bacon, Wild Mushroom & Leek Stuffed Skirt Steak

Ingredients:

2 lb skirt steak
1 lb assorted wild mushrooms, cleaned & sliced
1 leek, white part only, washed & cut on bias
4 slices bacon, diced
2 cloves garlic, chopped
4 Tbs olive oil
salt & pepper to taste

Directions:

Preheat oven to 350 degrees. Trim excess fat from skirt; tenderize with mallet & season. Render bacon in large sauté pan. Add leeks & cook until translucent. Add garlic & mushrooms; continue cooking for approx. 3 minutes. Season. Cool. Spread mixture over the steak & roll from end to end. Tie with butcher's twine. Season outside of meat. Sear in large pan preheated with olive oil until caramelized on all sides. Place in oven until internal temperature reads 130 degrees or desired doneness. Allow to rest 10 minutes before carving.