

Camp Menu Batch Recipe
STEAK FRITES

Serve

40

40	x 8 oz	Beef Steak (New York Strip)
30	only	Potato (Russet fresh)
10	only	Onion (Shallot fresh)
		Spice (Salt fine)
150	ml	Oil (Olive extra virgin)
409	gram	Spread (Butter salted)
144	gram	Flour (All-Purpose)
2500	ml	Wine (Red non-alcoholic)

Prep:

- Thaw steaks in cooler overnight
- Scrub potatoes; dry thoroughly
- Trim shallots; peel; chop fine

Cook:

- Preheat grill to 325 degrees F then adjust heat as required
- Cut potatoes into shoestring strips; dry on paper towels; heat oil on grill; in batches, par-fry shoestrings 2 minutes; dry on paper towels
- Increase temperature to 375 degrees F; fry potatoes in oil an additional 2 - 3 minutes until they are a deep golden brown colour; dry on paper towels; transfer to serving dishes; season with fine salt; cover & keep warm; clean grill
- Season steaks with salt (to taste) & black pepper (to taste); place on hot grill & grill 2 minutes on each side to sear; reduce heat & cook steaks 10 -12 minutes longer; remove to a warm plate to rest; cover & keep warm
- Add two thirds of the butter & the shallots to grill; cook 2 - 3 minutes; add flour; cook 1 more minute; add wine; scrape up drippings; add remaining butter; remove from heat
- Spoon sauce over steaks to serve; serve with shoestring potatoes