



FLANK STEAK

Steak, Bacon, and Potato Bites

Prep Time: 10 minutes
Total Time: 40 minutes

Cook Time: 30 minutes
Servings: 24 bites

INGREDIENTS

1 Grass Run Farms® Flank Steak

1 Tbsp Montreal steak seasoning	2 teaspoon salt
4 medium Yukon potatoes, sliced thin	1 C vegetable oil, for frying
8 oz creme fraiche	1 teaspoon fresh lemon juice
1 Tbsp fresh chives	3 oz blue cheese crumbles
3 pieces bacon, cooked and crumbled	

PREPARATION

1. Liberally season both sides of steak with steak seasoning and salt.
2. Pre-heat grill or grill pan to medium-high heat.
3. Grill steak for 5-6 min per side or until 145 degrees. Remove from heat and rest.
4. Wash potatoes and slice to 1/8" thick on mandolin.
5. Heat oil in large cast iron skillet over medium-high heat. Fry potatoes in single layers until golden brown and crispy on sides, but tender in the middle. Drain on paper towels. Season with salt
6. Mix creme fraiche, lemon juice, chives, bacon crumbles and blue cheese.
7. Slice steak. Top each potato with a dollop of the sauce and a slice of steak. Garnish with chives.

Recipe Courtesy of Grass Run Farms
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