

GRASS RUN FARMS BONE-IN RIBEYE WITH CAULIFLOWER GRATIN

Served with sweet potato hash and cauliflower Gruyere gratin

4 servings

Credit - Chef Sean Leone

INGREDIENTS

Bone-In Ribeye

- 2 large bone-in ribeye steaks, 1 1/2 inches thick
- kosher salt or sea salt
- cracked black pepper
- 2 T. avocado oil
- 4 cloves garlic, whole
- 5 sprigs thyme
- 6 T. cold butter

***This recipe uses a searing method. It can also be grilled—omit the basting directions below, grill on medium-high heat seasoned with salt and pepper, and finish in the oven.**

1. Bring the ribeye steaks to room temperature and pat them dry.
2. Season both sides of the steaks liberally with salt and pepper.
3. Heat a cast-iron skillet over high heat and add the oil. Sear the ribeye on each side for 2–3 minutes until a crust forms.
4. In the last minute of searing, add garlic, thyme, and butter to the pan.
5. Baste the steaks by tilting the pan toward you and spooning the foaming butter over the steaks until the butter is no longer frothy.
6. Check the internal temperature. You can also do this in batches, one steak at a time, then place on a tray lined with parchment paper and a roasting rack for the oven.
7. Transfer to a preheated 400°F oven for additional cooking to reach your preferred doneness. For medium-rare, remove at 120°F.
8. Let rest for 5–8 minutes before slicing off the bone to serve.

Cauliflower Gruyere Gratin

- 1 cauliflower, cleaned
- 1 white onion, medium dice
- 3 cups whole milk
- 2 cups heavy cream
- 8 oz. all-purpose flour (by weight)
- 8 oz. unsalted butter (by weight)
- 2 cups gruyere cheese, grated (or Swiss)
- 1/2 cup parmesan cheese
- 1/4 tsp. nutmeg



1 bunch	fresh thyme, minced
3 T.	parsley, minced
3/4 cup	panko breadcrumbs
	salt and pepper, to taste
2 T.	olive oil

1. Clean the cauliflower and break the florets and root into larger pieces. Toss in a mixing bowl with the onions, olive oil, salt, and pepper.
2. Place the cauliflower on a sheet tray and roast in a 400°F oven for 15 minutes until lightly browned.
3. Remove from the oven and set aside.
4. In a sauce pot on medium heat, melt butter until it starts to bubble.
5. Gradually add flour and stir to make a roux. Cook until it reaches a light brown color, then lower the heat.
6. Whisk in the milk, heavy cream, and thyme.
7. Slowly cook the cream mixture until it starts to thicken. Be careful not to let it boil over.
8. Add the grated cheese and continue to whisk until all the cheese is melted.
9. Season with salt and 1 tsp. of black pepper. Remove from heat and set aside.
10. Divide the cauliflower-onion mixture into 1 large heatproof dish or 4 small dishes. Pour the cheese mixture on top.
11. In a small bowl, combine the panko breadcrumbs and parsley. Sprinkle over the top.
12. Place in a 400°F oven for 15–20 minutes, or until browned on top and bubbling.
13. Serve hot.

Sweet Potato Hash

4 slices	bacon, cut into thin strips
1 T.	avocado oil
1	shallot, sliced thin
1	red pepper, small dice
1	poblano pepper, seeds removed, small dice
1 1/2	large sweet potatoes, washed, skin on, medium dice
2 cups	collard greens, ribs removed, rough chopped
1/4 cup	cotija cheese
1 tsp.	cumin, ground
1 tsp.	picante paprika
4 cloves	garlic, minced
1 bunch	green onion, sliced
	salt and pepper, to taste
1	lemon, juiced

1. Set the oven to 400°F.

2. Toss the sweet potatoes in olive oil and roast in the oven for 15 minutes, just until tender. They will be cooked again. Hold for later.
3. In a large saute pan on medium heat, render the bacon until crispy.
4. Using a slotted spoon, remove the bacon and place on a paper towel-lined sheet tray or plate.
5. Add the shallot and peppers to the bacon fat and saute until soft.
6. Add the spices and minced garlic to the pan and saute until fragrant. Add a little oil if needed.
7. Add the sweet potatoes and collard greens to the pan.
8. Once the greens have wilted and the garlic is fragrant, remove from heat and add the reserved bacon.
9. Season with salt and pepper, then add the cotija cheese and sliced green onions.
10. Squeeze the juice of a lemon on top before serving.