

GRASS RUN FARMS TERES MAJOR WITH DIRTY BOURBON GLAZE

Served with bourbon-glazed steak and steakhouse creamed spinach

4 servings

Credit - Chef Sean Leone

INGREDIENTS

Teres Major

2 lbs. Grass Run Farms Teres Major

Marinade

1/2 cup	bourbon
3 T.	avocado or olive oil
1/2 cup	brown sugar
1/2 cup	honey
2 T.	balsamic vinegar
2 T.	red wine vinegar
1/4 cup	soy sauce
1/4 cup	water
1 T.	garlic, minced
2 T.	Dijon mustard
3 T.	Worcestershire sauce

Creamed Spinach

3 T.	butter
2 T.	all-purpose flour
1	large shallot, minced
4 cloves	garlic, minced
1 1/2 cups	heavy cream
1 cup	whole milk
1 tsp.	Dijon mustard
1 tsp.	ground nutmeg
1 tsp.	cayenne pepper
1 1/2 cups	grated Gruyere cheese (or Swiss)
1 cup	freshly grated parmesan cheese
16 oz.	fresh spinach
	salt and pepper, to taste
1	lemon, juiced

Make the Marinade & Cook the Steak

1. Combine Worcestershire sauce, soy sauce, mustard, balsamic vinegar, red wine vinegar, and 1/4 cup of bourbon in a bowl or zip-top bag. Add the steak and refrigerate overnight, or at least 4 hours.
2. Heat a cast-iron skillet to medium-high heat, or preheat a grill.
3. Add oil to the pan.
4. Strain the excess marinade from the steak and reserve the marinade.



5. Place the meat in the hot skillet. Cook for about 5 minutes until a good crust forms.
6. Mix the remaining bourbon and honey with the water in a small bowl, then combine with the reserved marinade.
7. Add the mixture to a small pot and heat to slightly reduce.
8. Remove the meat from the pan (or grill) and place on a sheet tray lined with parchment paper and fitted with a roasting rack.
9. Place in a 375°F oven until the internal temperature reaches 125°F.
10. Remove from the oven and baste the steak with the honey-bourbon glaze as it rests.
11. Allow 2–3 minutes to cool, then slice and serve.
12. Finish with flaked sea salt.

Make the Creamed Spinach

1. Fill a pot with water and bring to a boil. Add the spinach and cook for 30 seconds.
2. Shock the spinach in a bowl of ice water to stop the cooking.
3. Strain the spinach and squeeze out as much water as possible. Set aside.
4. Melt the butter in a large skillet over medium heat. Add the shallot and garlic and cook until softened but not browned. Add the flour and stir to combine.
5. Stir in the heavy cream, milk, mustard, salt, pepper, nutmeg, and cayenne. Bring to a simmer.
6. Reduce the heat to medium-low and cook until the cream has thickened enough to coat the back of a spoon.
7. Add the Gruyere and parmesan cheese and stir to combine. Fold in the spinach.
8. Cook, stirring, until thickened, about 5 minutes longer. Adjust seasoning.
9. Serve warm with a squeeze of lemon on top. If you would like to thin it out, add a little more milk.