

PAN-BROILED NEW YORK STRIP WITH BALSAMIC CHARRED RED ONIONS AND CREAMY GORGONZOLA CHEESE



INGREDIENTS

- 1 Bermuda Onion - peeled and sliced ¼ inch thick
- 3 tbsp Balsamic Vinegar
- 1 tsp Sugar
- Kosher salt and freshly ground black pepper, to taste
- 1 tsp Olive Oil
- 2 New York Strip Sirloin Steaks - 12 oz minimum USDA Choice or Prime
- 4 oz Gorgonzola Cheese - full cream, sliced into ¼ inch thick pieces

DIRECTIONS

Preheat broiler to high. Place the oven rack on the second-highest position under the broiler element. Soak bermuda onions in the vinegar, and sprinkle the sugar on top. Allow to marinate at least 20 minutes while broiler is preheating.

Place a 10” cast iron skillet on a burner at it’s highest setting. Allow to preheat at least 5 minutes (to very high heat, depending on the power of the burner).

(cooking directions continued on card 2)

CARD 1 OF 2

PAN-BROILED NEW YORK STRIP WITH BALSAMIC CHARRED RED ONIONS AND CREAMY GORGONZOLA CHEESE (cont.)



DIRECTIONS (cont.)

Season the Steak as Desired, and coat with the olive oil. Place steak in pan, (there should be a lot of sizzle and smoke) and quickly place onions alongside. (Be extremely careful and protect hands/face as needed because the heat should be very intense). Place pan on rack under preheated broiler. Cook to desired temperature (approximately 5 minutes for medium rare). Remove pan from oven. With tongs, quickly flip steaks over and place charred onion pieces on the steaks, and top with a generous amount of the gorgonzola cheese. Place back under broiler for 30 seconds to 1 minute to melt cheese.

Serve immediately with your favorite roasted or mashed potato and a glass of robust red wine.

SERVING SIZE: 2

“A colossal steak with a colossal presentation”

Recipe By: Chef Ben Lierman, Clark Appliance

CARD 2 OF 2