



- Steak Night -

Menu – Pan Seared Hanger Steak – Chimichurri Sauce – Garlic Smashed Potatoes
French Apple Galette

Copy and Paste the following link into your browser:

<https://www.cookingthymewithstacie.com/video-class-purchase/sn13>

Shopping List

Pantry

- ¼ cup plus 2 TB olive oil
- Salt and pepper
- 2 TB white wine vinegar
- ¼ TSP chili flakes
- 2 cups all-purpose flour plus more for dusting the countertop
- 2 TB apricot jam
- ¼ TSP cinnamon
- 4 TB granulated sugar

Produce

- 1 cup fresh cilantro leaves
- ¼ cup fresh flat-leaf Italian parsley
- ¼ cup fresh oregano
- Head of garlic
- 3 pounds potatoes
- 1 ½ pounds apples (Granny Smith or Honeycrisp)
- 1 lemon

Protein

- 1, ½ pound hanger steak (serves 2) also called butcher's steak – **MAKE SURE YOU LOOK FOR THIS EARLY!** It is not a cut of steak every grocery store carries. I find it at Wegman's or the local butcher.

Dairy

- 3 ½ sticks of unsalted butter
- ½ cup plus 2 TB whole milk

Equipment

Pans

- [Cast iron 12" skillet](#)
- Large saucepan

Utensils

- Citrus zester (I use a Microplane)
- Potato Masher
- Chef's knife
- Cutting board
- Measuring cups and measuring spoons
- Rolling pin
- Vegetable peeler

Electric

- Food processor

Specialty

- Parchment paper

Mis en Place

The French culinary term for “everything in its place”

In order to have a smooth cooking experience, I recommend that you retrieve all the equipment you will need for the class before we begin. In addition, if you have time, group your ingredients by recipe. Most chefs place their components on sheet pans – this is ideal if you have the room.

Measuring things in advance is optional, but I find if I measure things in advance I am less likely to get lost... such as “did I put in the baking powder?”

- **It would be helpful if you prepare the galette dough in advance so it has more time to chill. I will be making it during the class so you can opt to make it with me.**
- **Peel 1.5 pounds of red potatoes and place them in a bowl of water.**

Pan Seared Hanger Steak

Serves 2

One, half pound hanger steak
1 TB olive oil
Salt and pepper

Preheat the oven to 425°F.

Rub 1 TB of olive oil all over the steak, season with salt and pepper.

Heat large cast iron skillet over medium-high heat. Sear 4 minutes on the first side without moving. Rotate the steak to the second side and sear an additional 3 minutes. Place in the oven to finish cooking about 5 minutes.

Remove the pan from the oven. Remove the steak and let it stand 10 minutes on a cutting board. Slice the steak against the grain on a diagonal and serve.

***Hanger steak is not carried at every grocery store. This cut of steak is a cross between a rib eye and a tenderloin. It is from the cow's plate on the lower belly therefore, it does not get a big work out so it remains very tender. There is only one per cow so that is why it is one of the most expensive cuts.*

I usually pay \$23 per pound.

Chimchurri

1 cup cilantro leaves
¼ cup Italian parsley
¼ cup fresh oregano
2 garlic cloves, minced
2 TB white wine vinegar
¼ cup olive oil
¼ TSP chili flakes

Pour 2 TB vinegar into a small bowl. Next add the garlic, leave to sit 5 minutes.

Measure the herbs first, then chop fine. Add the herbs to the garlic/vinegar mixture. Stir. Add the olive oil and chili flakes.

Garlic Smashed Red Potatoes

Serves 6 (you can easily half this recipe)

3 lbs. red potatoes
5 whole garlic cloves, peeled
2 sticks of unsalted butter, cut into slices
½ cup whole milk
¼ TSP black pepper
1 ½ TSP Kosher salt

Wash potatoes and peel 1 ½ pounds of the potatoes. Cut all the potatoes into 2” chunks. Place the cut potatoes in a large pot, covering them with cold water. Add the garlic cloves to the water. Place the potatoes over high heat and bring them to a boil. Reduce heat slightly and maintain a gentle boil for 12 minutes, or until the potatoes can be easily pierced with a fork.

Remove from heat and drain. Place the pot back on the stove over low heat. Cook to remove any residual water. Remove from heat and add the 2 sticks of butter. Using a potato masher, mash the potatoes and butter until somewhat smooth. Add the milk, salt and pepper. Stir until combined. Serve immediately.

French Apple Galette

2 cups all-purpose flour
½ TSP kosher salt
12 TB chilled unsalted butter cut into small cubes
½ cup iced water

1 ½ pounds Granny Smith or Honeycrisp apples, peeled, cored and cut into thin slices
4 TB sugar, divided
2 TSP lemon zest
¼ TSP cinnamon
¼ cup apricot jam, at room temperature
2 TB milk

To make the crust:

In a food processor, blend the flour and salt. Add the butter cubes and pulse until the mixture resembles coarse crumbs. Add the ice cold water (making sure to keep out any ice cubes) through the tube as the processor is running and pulse a few more times. Dump the dough onto a floured surface and gather it together into a ball, knead just a few times. Then flatten the dough into a small disk. Wrap the dough in plastic wrap and chill in the refrigerator 30 minutes to 1 hour. You may make the dough up to 2 days in advance or freeze up to 2 months.

Meanwhile combine the apple slices, 2 TB sugar, lemon zest, and cinnamon in a large bowl and set aside.

Heat the oven to 400° F.

Remove the dough from the refrigerator and let it warm up slightly. Place the dough between two large sheets of parchment paper. Roll the dough into a 12" – 14" circle. Remove the top sheet of parchment. Slide the dough round onto a large baking sheet. Refrigerate the dough sheet an additional 15 minutes.

Remove the dough from the refrigerator. Distribute the apricot jam over the dough sheet, leaving a 1" border. Spread the apples over the jam using a circle design. Bring the edges of dough over the apples covering about 1 ½". (It is easier if you use the parchment paper to bring up the sides.) Press and pinch the edges if there are any cracks.

Brush on some whole milk on the dough edges. Shower the top of the galette including the crust with the rest of the sugar. (If you want it slightly sweeter, increase the sugar from 2 TB to 4 TB during this step)

Bake 30 – 40 minutes or until the edges are slightly browned. Release the galette from the parchment by sliding a large knife between the layers. (The apple juices tend to leak out – but not to worry!)

Allow the galette to rest about 10 minutes then slice and serve.