

## New York Strip - Traditional Thick Cut Sirloin - 12 oz

Description:

Serving Size: 50 Servings

Categories:

<b>Cost Per Serving</b>
\$ 8.06

Action	Date	Initials
Created:	8/13/2012	CR
Revised:	4/6/2015	EA



Amount	Measure	Ingredient	Preparation Method	Product No.
25.500	kg	New York cut steaks	50 x 12 oz per portion	20-100009513
3.000	lt	Red wine jus	see recipe	50-100000099
1.500	kg	MDH Butter	see recipe	50-100000052
		salt & cracked black pepper to taste		

### Method of Preparation:

- Season both sides of the steak with sea salt and cracked black pepper.
- Place the steak on the grill at a 45 degree angle. Cook to bar marks are achieved. Turn 90 degrees and let cook to achieve cross hatch/diamond marks. Turn and finish cooking to desired degree of doneness
- Place the cooked steak on the plate, garnish red wine jus and Maître d Hotel Butter