

Sterling Silver Beef Chop with Mushrooms and Onions

Description:

Serving Size: 50 Servings

Categories:

Cost Per Serving
\$ 7.45



Action	Date	Initials
Created	8/15/2012	CR
Revised:	4/6/2015	EA
	12/1/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
20.000	kg	Beef chop	50 x 12oz	20-100009514
0.200	kg	Butter		20-100001600
0.200	lt	Olive oil		20-100001607
3.000	kg	Onions		20-100000835
3.000	kg	Button mushrooms	halved	20-100000821
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:

Steak:

- 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.

Garnish:

- Heat 2 separate pans with half the butter and half the oil in each one.
- Sauté the mushrooms in one and the onions in the other.
- Cook both to golden brown and season.