



Strip Steaks & Frites

with Horseradish Cream Sauce

PREP TIME: 10 MIN

COOKING TIME: 40 MIN

SERVES: 2

INGREDIENTS

For Steaks:

2 (16oz) Strip Steaks

Salt and Pepper to taste (or your favorite Steak Rub.)

For the Frites(Fries):

2-3 russet potatoes

Neutral Oil for frying (Peanut, Vegetable, Canola, or Corn. NOT OLIVE OIL)

Sea salt for seasoning(to taste)

For Horseradish Cream Sauce:

1/2 cup mayo

1/2 cup sour cream

2 tablespoons prepared horseradish

1 teaspoon worcestershire sauce

1/2 teaspoon lemon juice

Dash of Tabasco (optional)

Salt and pepper to taste

For Garnish: Chives or Parsley

Directions

1. Scrub and wash your potatoes. You can choose to peel your potatoes at this point if you prefer to not have skin on fries.
 - a. Grab a bowl of ice water to soak cut potatoes in
 - b. Slice your potatoes lengthwise 1/4 inch thick and then cut slices into 1/4-inch-thick sticks.
 - c. Place the cut potatoes into the ice water bath and allow to soak 15 minutes to 30 minutes
2. In small mixing bowl, add mayo, sour cream, prepared horseradish, worcestershire sauce, lemon juice, and tabasco. Whisk together to combine. Taste and season with salt and pepper to your preference. Place into an airtight container and store in the refrigerator until ready to serve.
3. Grab bowl of ice water with cut fries and drain water and ice from the bowl. Place drained potatoes onto a few paper towels and pat dry completely.
 - a. While potatoes are drying off. Add your neutral oil to a pot (fill pot with roughly 2 inches of oil) and heat to 325°F.
 - b. Remove steaks from refrigerator to begin to come up in temp.
 - c. Once potatoes are full dry and oil is at temp, begin to fry in batches (making sure not to over add to much at a time). Fry each batch for 4 to 6 minutes, this is just long enough to par cook the potato. You are not looking to brown the potatoes during this cook.
 - d. Remove each batch from oil and place on a baking sheet with paper towels or cooling rack to drain.
 - e. When finished with your first fry for all your potatoes don't turn off or cut down the heat on your oil, unless you are planning on serving your meal much later then be sure to turn off the heat to the oil).
4. Season steak on both sides with salt and pepper or your favorite steak rub.
 - a. Add a tablespoon of neutral oil to a pan or cast-iron skillet and turn on to medium high heat. Allow oil to heat thoroughly before placing your steaks into the pan to sear.
 - b. Sear steaks on each side for 4 to 5 minutes per for medium rare (depending on thickness) or until internal temperature reaches 130°F.
 - c. Allow steak to rest for 7 to 8 minutes before serving.
5. Turn up heat or reheat oil (if you turned it off earlier) to 375°F and fry your potatoes until crisp and golden brown (about 2-3 minutes).
 - a. Do this in batches again to prevent overloading the pot and causing a spill. Also, this will allow for a more even cook on your potatoes.
 - b. As you fry each batch, be sure to season them as they are coming out of the oil with sea salt. (Your seasoning will stick best right after being removed from the oil)
6. Time to serve
 - a. Slice your steak across the grain, 1/4 inch thick. Place onto a plate.
 - b. Next to your steak add a larger helping of your fresh fries.
 - c. Either atop your sliced steak or in a small dish. Serve your fresh homemade horseradish.
 - d. Lastly garnish with some fresh chopped chives or parsley.