



Chef Robert Belcham's Dry-aged Rib-eye Steak

The prime beef used for this recipe was dry-aged for 40 days. To find steaks that have been aged past the standard three weeks, try to develop a good relationship with a local butcher. Serves 6



Chef Robert Belcham

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Ingredients:

Gentleman's Butter

1 cup butter, room temperature
 1 Tbsp diced (1/8 inch) shallot
 1 Tbsp rendered bone marrow or bacon fat
 1 Tbsp chopped parsley
 1 tsp sliced tarragon
 2 Tbsp smooth Dijon mustard
 1 tsp sherry vinegar
 Pinch of salt
 1 tsp freshly ground extra-bold Tellicherry pepper
 1 lemon, zest of
 1 tsp brandy

Morels and Potatoes

3 Tbsp butter
 6 cups fresh morels
 2 sprigs thyme, leaves only
 1 cup minced onion
 2 cloves garlic, minced
 4 cups nugget potatoes, cooked and quartered

Rib-Eye Steak

4 Tbsp canola oil
 6 prime beef, 40-day dry-aged rib-eye steaks, each 8 to 12 oz, 1 1/2-inches thick
 4 cloves garlic, skin on but cracked
 4 sprigs thyme

Directions:

Gentleman's Butter

Make this the day before serving. Mix together all of the ingredients in a small bowl. Spread a piece of plastic

wrap, 12 inches long, on a work surface. Place the butter mixture along one of the long sides, 2 inches from the edge, and roll into a log. Twist the ends tightly to close. Refrigerate for a day before using.

Before serving, slice the gentleman's butter into twelve rounds, 1-inch thick, and remove the plastic wrap. Keep cold.

Morels and Potatoes

Melt butter in a large frying pan on medium-high heat. When the butter foam subsides, add morels and thyme, then cook for 5 minutes, or until mushrooms begin to soften. Stir in onion and garlic, then cook for about 5 minutes, or until onion starts to brown. Add potatoes and cook for about 5 minutes, or until heated through. Season to taste with salt and pepper. Keep hot until steaks are cooked.

Rib-Eye Steak

Heat oil in two large frying pans (to accommodate steaks without crowding them) on high heat. Season steaks with salt and pepper on both sides. When the pan is hot, add steaks, garlic and thyme. Cook steaks for about 2 minutes on each side for medium-rare, then remove from the heat. Discard garlic and thyme stems.

To Serve

Place each steak on a warmed dinner plate, then top with two pats of gentleman's butter and allow to rest for 2 to 3 minutes before serving. Arrange morels and potatoes on the side.

Wine

Morning Bay Vineyard & Estate Winery Merlot