

Pan Roasted Rib Eye Steak

Serves 4:

Ingredients

2- 1 1/2 pound bone-in rib eye steaks
extra virgin olive oil
freshly cracked black pepper
sea salt flakes, preferably Maldon

Preparation

Allow meat to rest at room temperature for an hour before cooking so that it will cook more evenly. Rub steaks on both sides with olive oil, and sprinkle with cracked black pepper and sea salt flakes.

Preheat oven to 450 degrees.

Heat a cast iron pan over medium heat until very hot.

Steaks should sizzle loudly when they're added to the pan.

Cook, without disturbing, for about 5 minutes.

Turn steaks over and place pan immediately into hot oven.

Cook for another 5 minutes for rare to medium rare, or a few minutes longer for medium.

Let meat rest for 5 to 10 minutes, so juices will be reabsorbed by meat.

Slice meat against the grain and serve immediately.

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Smashed Potatoes

Serves 4:

Ingredients

2 pounds Yukon Gold potatoes
2 to 3 garlic cloves
2 tablespoons olive oil
kosher salt and freshly ground black pepper
rosemary or thyme sprigs

Preparation

Add potatoes to a saucepan with several large cloves of garlic still in their skin. Fill with water to cover, add a generous amount of kosher salt, and bring to a boil. Depending on size, cook for 10 to 15 minutes, or until a potato easily slides off the blade of a knife. Drain and dry with paper towels.

Heat olive oil over medium heat in a cast iron pan or heavy skillet. Add the Yukon Golds, garlic cloves, and a couple of sprigs of a woody herb, like rosemary or thyme. Generously season with kosher salt and freshly ground black pepper. When potatoes start to brown on one side, turn them over. Using back of a heavy spoon (or flat meat mallet), gently flatten potatoes as they cook. The meat of the potato will burst out of their skins. They're finished when the skins are nicely golden brown.

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Roasted Tomato & Mozzarella Salad

Serves 4:

Ingredients

1 pound campari tomatoes
extra virgin olive oil
sea salt and freshly cracked black pepper
thyme sprigs
6 ounces bocconcini mozzarella or diced mozzarella
shaved Parmesan cheese
julienned basil leaves

Preparation

Toss tomatoes with extra virgin olive oil, sea salt and cracked pepper, and sprigs of fresh thyme.

Line a baking sheet with parchment paper and lay out tomatoes.

Place in a 450 degree oven for 10 to 15 minutes, stirring once midway, until skins are slightly cracking.

Add mozzarella to the tomatoes.

Roast for just a few more minutes, until cheese has started to melt.

Immediately spoon into a serving dish and top with shavings of Parmesan and julienned leaves of basil.

Drizzle with a bit more fresh extra virgin olive oil before serving.

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