



Cast Iron Filet Mignon

Heat cast iron until it is smoking (literally) hot, add 2 tbsp extra virgin olive oil and place filet mignon in center of pan. Give a heavy sear on one side and turn over, cook 1 minute then add pad of butter to help caramelize that side of filet.

Roasted Baby Broccoli

3 bunches baby broccoli

Cut thick ends off baby broccoli, while you are cutting off ends bring pot of water to a boil. Season water with salt. Place baby broccoli in boiling water stem side down and steam for 2 minutes. Remove broccoli from boiling water and place in a bowl with water and ice to shock the broccoli and stop it from cooking and to also keep its color. Then line baking sheet with broccoli, coat with oil, salt and pepper and roast in oven till desired doneness.



**SANS
LIEGE** wines

RECIPE: *Filet Mignon with The Offering* SERVES: 4
Recipe by Chef Kean McCabe of Earth & Oven

Carrot Ginger Purée

6 jumbo carrots 1 small red onion
3 thumbs ginger 4 garlic cloves
3 stalks celery heavy whipping cream

Roughly chop carrots, celery, red onion and garlic. Heat 2 tbsp extra virgin olive oil in a pot, when hot add all ingredients besides ginger; sweat ingredients for 8 minutes constantly stirring on medium heat.

While carrot mixture cooks, peel skin off of ginger and dice into as small of pieces as possible, add 2 tbsp butter, cook 2 minutes then add ginger to pot with rest of ingredients and keep cooking for 5 more minutes.

When all ingredients are aromatic and soft cover with heavy whipping cream, bring to a boil, reduce heat to a simmer and cook for 35 minutes or until desired consistency. Blend with a vitamix or with a hand blender. Salt and pepper to taste.

Confit Fingerlings & Melted Gruyere

2 pounds fingerling potatoes 4 sprigs rosemary
2 cups Gruyere (grated) vegetable oil
8 cloves garlic

Place fingerlings in pyrex pan with garlic and rosemary. Cover with vegetable oil and bake for roughly 30-40

minutes at 400°F. Check at 30 minutes with fork to see if done; cooking time will vary depending on size of potatoes. If potatoes are cooked, remove from oven and start to heat up a cast iron over the stove on medium heat. Once hot, take slotted spoon and scoop fingerlings out of oil and into cast iron pan. Once fingerlings start to sear and get color, add grated gruyere and cook until cheese starts to brown and get crunchy. Season with salt and pepper and enjoy.

Cherry Thyme Jam

3 pounds cherries 2 whole bay leaves
1 bunch thyme 1/2 cinnamon stick
1 shallot 1 orange (juiced)
2 cloves garlic 1 bottle red wine
2 whole star anise

Heat 2 tbsp oil in pot, add diced shallot and garlic and cook until aromatic. Add 1 tbsp butter and cook 1 minute then add cherries and all ingredients wrapped in a cheese cloth for easy removal, but do not add wine yet. Reduce this mixture until almost all the liquid is cooked off from the cherries. At this point add whole bottle of red wine and bring to a simmer for roughly 2 hours or until almost all the wine has reduced out. Remove cheese cloth and either serve or blend in vitamix for smoother consistency. Season with salt. You may have extra. Enjoy on toast the next day.