

Blackened New York Strip with Parmesan Bacon Butter along side Yukon Gold Hash Browns and a Broccoli and Onion Medley topped with Cheese Sauce.

from Chef Boy-ar-Dave

Average Cost of Meal: \$35 - \$45

Time of Preparation: 180 minutes

Cooking Time: 20 - 25 minutes

Serving Size: 2

Ingredients:

Butter	2 New York Strip Steaks
Parmesan Cheese	Velveeta Cheese
2-4 Potatoes	Bacon
Blackening Seasoning	Rolls
Olive Oil	Canola Oil
Broccoli	Onion
Shallot	Salt and Pepper
Heavy Cream	

Instructions:

Butter:

- ½ cup of softened Butter (soften until room temperature and malleable- don't microwave)
- Bacon fat drippings and 5 diced up pieces of bacon
- 1/3 cup of Parmesan cheese
- 1 Shallot finely diced
- Pinch of Salt and Pepper

In a food processor combine all the ingredients and pulse until mixed thoroughly.

On a piece of non-stick wax paper or parchment paper spoon out the mixed butter on one side of the paper. Pack the mixture tightly together and roll it all up in the parchment paper. Put in the fridge for 4 hours or in the freezer for 45 minutes.

Steak: Heat up an adequate sized pan or preferably a griddle to medium to medium high heat. Season the steak with blackening seasoning. Once the cooking surface is hot enough cook the steak to your liking and remove it from the heat.

Hashbrowns: Finely dice up an adequate amount of potatoes. In a medium deep sauce pan pour 1 to 2 inches of canola oil. Turn on high heat and warm it up for 5 to 6 minutes. Helpful hint: Place one hash brown in the bottom of the pot and when it floats the oil is hot enough to add the rest of the hash browns. Fry the potatoes for 8 to 10 minutes depending on the thickness. The longer you fry them the crispier they will come out. Remove the hash browns and place on a plate with a paper towel to drain.

Broccoli Onion Medley with Cheese Sauce: Blanching the broccoli: In a large pot bring to boil enough water to cover the broccoli. Once the pot of water has reached a boil dump the broccoli into it for about a minute. After the minute remove the broccoli and place in a bowl of ice water to stop the cooking process.

Cheese Sauce: Double boiler time! In a large pot bring to boil 3-5 cups of water. Put on top of the hot water a medium sized pot with half a block of Velveeta. The boiling water will slowly melt the cheese without burning it, stir regularly. Add a cup of heavy cream to the melted cheese sauce to loosen it and continue to cook to thicken.

Sauté: In a medium sized skillet heat up some olive oil to medium heat. Sauté the broccoli and the onion until tender. Mix in the cheese sauce and serve.

Rolls: In a toaster oven heat at 350° for 2-5 minutes and serve.