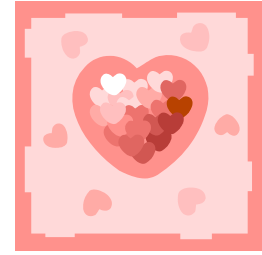




Clarion Farms Valentine Steaks

Okay, so you read the e-mail, bought your steaks, and are ready to go...except for one small detail: you don't know exactly how to cook your selection. No problem, we are here to help.



Before you do anything, make sure your steaks are around room temperature. Throwing a frozen piece of meat on to any cooking surface will result in a nice charcoal consistency on the outside and a pleasantly cold and raw center (with a few ice crystals for texture in extreme cases). Start with an evenly-thawed steak, end with an evenly-cooked delight. Simple.

If you plan to laugh in the face of winter and grill your steaks outside, fire that thing up early and make sure it is HOT (from my experience, this takes a while because of the cold). Sear your steaks over high heat until you have those cool-looking grill lines (this should only take a minute or two), flip, repeat. Turn the heat down to medium high and cook to desired doneness (Don't cut the things to check on cooking progress, you will let out all the good juices. Instead, poke them with your finger – the more resistance you feel, the more done they are. I find it helpful to test them raw so I have a baseline to compare to.) Medium rare should take about four extra minutes after they have been seared.

Perhaps it is a little too chilly for your liking and grilling outside is an absurd idea reserved only for the mentally insane. No sweat. Preheat your oven to 375. Add a tablespoon of olive oil to an oven-safe pan large enough to accommodate both steaks. Place the oil over high heat on the stove and let it get very hot. Add two tablespoons of room-temperature butter and allow the foaming to subside. Throw in your steaks and let them sear for about a minute and a half on each side (they should look nice and brown, not grey). Remove the heat, put the steaks on a plate, and drain out the cooking liquid. Put the steaks BACK in the pan and throw them in the oven – four minutes should be medium rare, though all stoves and ovens are different so keep an eye on them.

Once the steaks have reached your desired doneness (whether cooked on the grill or on the stove) and you have removed them from the heat, it is helpful to put them on a plate and cover them with tinfoil for a few minutes. Resting them in this manner allows the juices to cool and permeate through the cut of meat.

Enjoy!





Pioneer Woman Burgundy Mushrooms:

1 ½ pounds white button mushrooms
¼ pound [1 stick of butter]
¾ teaspoons Worcestershire sauce
¼ to ½ cup burgundy wine [dry red wine]
½ tsp freshly ground black pepper
1 cup boiling water
2 chicken bouillon cubes
2 beef bouillon cubes
½ tsp dill seed
½ tsp garlic powder
1 tsp salt [optional]

1. Wash mushrooms and place in large stock pot. [If you can't find button mushrooms, it is fine to substitute regular small cap mushrooms and slice them into ¼ inch slices]
2. Add remaining ingredients except salt. Stir to combine.
3. Bring the mixture to a boil over medium high heat.
4. Reduce the heat to low and simmer, covered, for an hour.
5. Remove the lid and continue cooking for another 15 minutes.
6. Add salt to taste at the end of the cooking process.
7. The mushrooms will be dark in color and can sit in the pan until ready to serve.
8. Serve straight from the pot or spoon the mushrooms and liquid into a serving bowl.
9. Have crusty bread near-by from deliciousness.
10. Pioneer Woman says that people have fainted in her home from the aroma 😊

*Note from the Ports: We are not in the habit of cooking with wine; however, during Christmas, since we had guests who were wine connoisseurs and we could rely on their expertise, we tried this recipe with the wine...I must admit that I did not expect to enjoy the mushrooms, but I did so immensely.