

ANATOMY OF THE PLATE



Grilled NY Strip

SUGGESTED MENU PRICE: \$34.00

FOOD COST: 36%

GROSS PROFIT: \$21.50

As Ribeyes and Tenderloins tend to rise in price, based on demand, Strip Steaks take a dip in price throughout the holiday season.

Run a New York Strip Steak Special with Korean Gochujang Compound Butter to warm their hearts and taste buds.

INGREDIENTS

- 4 (12-ounce) Certified Angus Beef ® New York strip steaks
- 1 stick (4-ounces) unsalted butter, at room temperature
- 2 tablespoons gochujang paste
- 2 cloves garlic, minced
- 2 teaspoons sesame oil
- 1 teaspoon fresh lemon juice
- 1 teaspoon honey
- 3/4 teaspoon salt, divided
- 1/2 teaspoon plus pinch pepper
- Parchment paper

PREPARATION

Combine butter, gochujang, garlic, sesame oil, lemon juice, honey, 1/4 teaspoon salt and pinch pepper in a food processor; pulse until just combined and smooth. Line butter lengthwise in center of parchment paper; roll, encasing butter to make a circular log. Wrap in plastic wrap and refrigerate.

Season steaks and grill to desired doneness (125° - 130° F for medium rare). Top with a slice or two of gochujang butter, while steaks rest 5 mins before serving.



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