

HÖLTEN MEATS



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Ribeye Steaks

JR's Bruschetta Ribeye

1 Serving

Ingredients

1 Holten Ribeye Steak, thawed

1 White Onion

1 Roma Tomato

Fresh Basil

Extra Virgin Olive Oil

Salt

Pepper

Garlic Salt

Shredded Mozzarella Cheese

Balsamic Vinegar

Preparation

1. Cook Holten Ribeye Steak on flat top grill with onion. Cook onions about 4 minutes.
2. Mix thickly sliced Roma tomato with fresh chopped basil. Add Extra Virgin Olive Oil, with salt, pepper, and garlic salt to taste. Chill a little if possible.
3. When Holten Ribeye is done on one side, flip and place onions on top. Add tomato-basil mixture to the top. Heap center with mozzarella cheese.
4. Place pan over preparation to melt cheese. When cheese is melted or starts to burn the bruschetta is done.
5. Drizzle with balsamic vinegar and serve.

JR's Steak Sonara

1 Serving

Ingredients

1 Holten Ribeye Steak, thawed

- 1 Red Bell Pepper (green is OK)
- 2 oz Guacamole
- 2 oz Sour Cream
- 3 oz Pico de Gallo
- 2 oz Shredded Cheese Mix

Preparation

1. Place Holten Ribeye Steak on heated flat top grill.
2. Cut pepper in half, split. Cut stem end off and flatten pepper on grill.
3. When steak is done cooking on one side, flip steak, and flip pepper. Pepper is done when steak is done.
4. Take pepper off grill, place on plate (skin side down). Top with sour cream. Place steak on top of sour cream, top with guacamole, then pico de gallo.
5. Heap cheese in middle of pico de gallo, place in oven until cheese melts.
6. When cheese is melted the steak is ready.

Pan Roasted Ribeye Steaks with Agro-Dolce Onions, Olive Oil Crushed Potatoes, and Nasturtium Salsa

2009 National Beef Cook-Off, People's Choice Award Winner. Chef Erica Holland-Toll, Executive Chef Ducca Westin Hotel, San Francisco, CA.

24 Servings

Ingredients

24 Holten Ribeye Steaks

Nasturtium Salsa

- 1 cup Shallots, diced
- ½ cup White wine vinegar
- 3¾ cups Nasturtium leaves or watercress
- 3 cups Fresh chives, snipped
- 1 cup Fresh flat leaf parsley, chopped
- 2 Tbsp. Smoked paprika
- 2 cups Olive oil
- Kosher salt as needed
- Black pepper as needed

Potatoes

- 6 lbs. Red skinned potatoes
- ½ cup Olive oil
- Kosher salt as needed
- Black pepper as needed

Onions

- 24 each Cipolinni onions, medium, stems trimmed, cut in half
- 1 cup Unsalted butter
- 1½ cups Brown sugar
- 1½ cups Sherry vinegar
- 1½ cups Water

Preparation

1. Make *Nasturtium Salsa*: In medium bowl combine shallots and vinegar; set aside for 15 minutes to pickle. In medium bowl combine nasturtium leaves, chives, parsley and paprika. Stir in olive oil; add pickled shallots. Season with salt and pepper. Set aside.
2. *Potatoes*: Add 1 Tbsp salt and potatoes to boiling water. Cook until potatoes are fork-tender; drain. Place potatoes in mixer bowl. Mix on low speed, adding olive oil, until just combined. Season with salt and pepper. Set aside; keep warm.
3. *Onions*: Over medium heat melt butter in small rondo; add brown sugar. When sugar mixture starts to bubble; add onions cut-side-down. Increase heat; cook onions until they are caramelized. Turn onions cut-side-up; deglaze pan with vinegar and reduce by half. Add water. Place onions on sheet pan; roast in 500°F oven until golden brown. Set aside.

For each serving, to order:

1. Grill one steak until medium-rare doneness. Place ½ cup *Potatoes* in center of plate; lean steak against potatoes. Top steak with 2 Tbsp *Nasturtium Salsa*; serve with 2 *Onion* halves.



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Chile-Rubbed Steak Sandwich

A tender Ribeye steak seasoned with a smoky chipotle chile rub, grilled to order and served on a toasted baguette with sautéed peppers, onions and mushrooms.

24 Servings

Ingredients

24 Holten Ribeye Steaks

Sautéed Vegetables:

- ½ cup vegetable oil
- 4 pounds red onion, thinly sliced
- 3 pounds red bell pepper, sliced into strips
- 2 pounds button mushrooms, sliced

Spice Rub:

- 1 teaspoon ground black pepper
- 1 teaspoon chile de arbol
- 1 teaspoon chipotle chile powder
- 1 teaspoon dried thyme
- 1 teaspoon paprika
- 1 teaspoon garlic, granulated
- 1 teaspoon ground cumin

24 each French baguettes, 6 inches long, sliced in half

Preparation

- Sautéed Vegetables:** On hot griddle, heat oil. Add onions, peppers and mushrooms. Cook and stir until limp and lightly browned. Remove from griddle; cool. Cover and set aside.
- Spice Rub:** In bowl, mix black pepper, chile de arbol, chipotle chili powder, thyme, paprika, garlic, and cumin. Cover and set aside. Yield: ½ cup.

For each serving, to order:

- Rub each side of 1 steak with ½ teaspoon **Spice Rub**. Grill steak. On griddle, brown cut sides of baguette piece.
- Place steak on bottom bread half; top with ½ cup **Sautéed Vegetables**. Cover with top bread half. Cut in half. Plate and serve.



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French Onion Steak Sandwich

Grilled steak, caramelized onions and garlic aioli on crusty French bread, topped with melted Gruyere and served with onion soup “au jus” for dipping.

24 Servings

Ingredients

24 Holten Ribeye Steaks

Caramelized Onions:

- ½ cup vegetable oil
- 4 pounds onions, sliced
- Salt as needed
- Ground black pepper as needed

Garlic Aioli:

- 1½ cups mayonnaise
- 1½ tablespoons dijon-style mustard
- 1 teaspoon fresh garlic puree

3 cups prepared salsa verde

3 cups sour cream

Preparation

1. Make *Caramelized Onions*: Heat oil in rondo. Add onions and cook over low heat, stirring often, until onions are caramelized. Season with salt and pepper. Cover and hold for serving. Yield: 6 cups.
2. Make *Garlic Aioli*: In a bowl, mix ingredients until thoroughly blended; cover and refrigerate. Yield: 1½ cups

For each serving, to order:

1. Grill or panbroil one steak to desired doneness. Season with salt and pepper.
2. Toast or grill 1 side of 2 bread slices. Spread each toasted side with ½ tablespoon *Garlic Aioli*. Place steak on toasted side of 1 bread slice.
3. Top with ¼ cup caramelized onions and second bread slice, toasted side down. Sprinkle top of sandwich with 2 ounces cheese; melt under salamander until bubbly and golden brown.
4. Plate and serve with 3 ounces onion jus in ramekin. NOTE: Make onion jus from prepared onion soup; drain.



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Santa Fe Steak Asada

A grilled ribeye steak brushed with spicy guajillo chile puree, layered on a bolillo roll with bean dip, guacamole and sour cream.

Try this! Signatures - Steak Asada Burrito: Prepare steak as directed; slice thin. Spread warm flour tortilla with bean dip; cover with steak strips and remaining ingredients and roll up. Accompaniments - Pico de Gallo (fresh salsa made from diced tomatoes, red onions and jalapenos) or prepared tomato salsa can be used in place of salsa verde.

24 Servings

Ingredients

24 Holten Ribeye Steaks

Chile Puree

10 dried guajillo chilies
2 cups boiling water

Ground black pepper as needed

24 mexican rolls (bolillos) or
24 kaiser rolls, split, toasted

3 cups prepared bean dip

24 leaves lettuce

48 slices tomato

3 cups prepared guacamole

3 cups prepared salsa verde

3 cups sour cream

Preparation

1. Make **Chile Puree**: Stem and seed chilies. Place in bowl. Cover with boiling water; set aside 30 minutes. Drain, reserving water. Puree chilies in processor or blender, adding enough reserved water to make smooth puree. Cover and refrigerate. Yield: 1½ cups.
2. Brush each steak with 1 teaspoon **Chile Puree**.

For each serving, to order:

1. Grill, or over high heat pan-broil, 1 steak to desired doneness. Season with pepper. Spread bottom roll half with 2 tablespoons bean dip.
2. Plate: Top with 1 lettuce leaf, 2 tomato slices, steak and roll top. Serve with 2 tablespoons each guacamole, salsa verde and sour cream.



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Honey Mustard Steaks with Grilled Onions

Steak with a honey-mustard glaze grilled to order, served with grilled red onion slices

24 Servings

Ingredients

24 Holten Ribeye Steaks

Honey Mustard Glaze:

2 cups coarse-grain Dijon-style mustard
½ cup honey
6 tablespoons parsley, chopped
⅓ cup cider vinegar
⅓ cup water
1½ teaspoons hot pepper sauce
¾ teaspoon coarsely ground black pepper

6 large red onions, sliced ½-inch thick

Preparation

1. Make *Honey Mustard Glaze*: Combine mustard, honey, parsley, vinegar, water, hot pepper sauce and pepper; mix until well blended. Cover and refrigerate until ready to use.
2. Grill steaks to desired doneness and onion slices until tender, turning once and brushing both sides of each with *Honey Mustard Glaze*.

For each serving, to order:

1. Plate 1 steak. Serve with grilled red onion slices.



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Earth & Turf

*Tender grilled ribeye smothered in a golden porcini mushroom sauce,
served with a medley of colorful grilled vegetables.*

24 Servings

Ingredients

24 Holten Ribeye Steaks

Mushroom Sauce

- 1½ cups dried porcini mushrooms
- 3 cups hot water
- 2 cups dry white wine
- 1 pound button mushrooms, sliced
- 2 tablespoons vegetable oil
- ½ cup all-purpose flour
- 3 cups chicken stock
- 2 ounces butter

Preparation

1. Make *Mushroom Sauce*: Soak porcini in hot water 30 minutes. Strain through fine sieve, reserving liquid. Chop porcini.
2. In saucepan reduce wine to 1 cup; reserve.
3. In skillet sauté button mushrooms in oil 5 minutes; add porcini. Whisk flour into chicken stock. Add stock, reserved porcini liquid and wine to mushrooms.
4. Cook over medium-low heat, stirring until slightly thickened. Season with salt and pepper. Whisk in butter. Keep hot. Yield: 6 cups.

For each serving, to order:

1. Grill 1 steak to desired doneness. Plate steak; ladle 2 ounces *Mushroom Sauce* over steak. Serve with grilled vegetables.



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Chili Rubbed Steaks with Roasted Pepper and Tomato Relish

Seasoned steaks grilled to order and served with Roasted Pepper and Tomato Relish

24 Servings

Ingredients

24 Holten Ribeye Steaks

Chili Rub:

- 1/3 cup chili powder
- 1/4 cup lime juice
- 2 tablespoons black pepper, freshly ground
- 1 1/2 teaspoons dried oregano leaves, crushed

Roasted Pepper and Tomato Relish:

- 3 cups roasted red peppers, rinsed, drained and chopped
- 2 cups green tomatoes, chopped
- 2 cups tomatoes, chopped
- 1 cup red onion, diced
- 1/3 cup olive oil
- 1/4 cup cilantro, minced
- 3 tablespoons red wine vinegar
- 1 teaspoon salt

Preparation

1. Make *Chili Rub*: Combine chili powder, lime juice, pepper and oregano. Spread seasoning mixture evenly over both sides of steaks. Cover and refrigerate up to 4 hours.
2. Make *Roasted Pepper and Tomato Relish*: Combine red bell peppers, green tomatoes, tomatoes, onion, oil, cilantro, vinegar and salt. Cover and refrigerate at least 1 hour.

For each serving, to order:

1. Grill seasoned steak to desired doneness, turning once.
2. Plate 1 steak. Serve with #16 scoop (1/4 cup) *Roasted Pepper and Tomato Relish*.



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Five-Spice Steak

A steak marinated with ginger, garlic, and Chinese five-spice powder, grilled to order and served with a light soy-ginger sauce.

24 Servings

Ingredients

24 Holten Ribeye Steaks

Soy-Ginger Sauce

2 tablespoons ginger, minced

2 tablespoons vegetable oil

¼ cup all-purpose flour

1 quart chicken stock

½ cup soy sauce

½ cup garlic, minced

½ cup ginger, grated

2-3 tablespoons Chinese five-spice powder

2 tablespoons salt

2 teaspoons ground black pepper

1½ cups green onions, sliced

Preparation

1. Make **Soy-Ginger Sauce**: In large skillet, sauté ginger in oil over medium heat 3 minutes. Mix in flour. Slowly add stock and soy sauce, stirring constantly until sauce is thickened; strain. Keep hot.
Yield: 4½ cups.
2. In bowl, combine garlic, ginger, Chinese five-spice powder, salt and black pepper; mix thoroughly. Season each side of each steak with 1 teaspoon spice mixture. Place in utility pan. Cover and refrigerate 2 to 3 hours. (Do not marinate more than 8 hours.)

For each serving, to order:

1. Grill 1 steak to desired doneness. Plate steak; ladle 1 ounce **Soy-Ginger Sauce** over steak. Garnish with 1 tablespoon green onions. Serve with Asian noodles.

Serving Suggestion: For Asian noodles, toss chilled soba noodles and diced bell peppers in a dressing made from soy sauce, hoisin sauce, oyster sauce, grated ginger, minced garlic and chili paste.



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