

DAMA

SERVES: 2-3

PREP. TIME: 30 min.

COOK TIME: 40 min.

KIT INGREDIENTS:

- 1 Bone-in Ribeye
- 1 Avocado
- 1 Lime
- 6 Corn Tortillas
- 1 bunch Green Onions
- 1 bunch Wild Mushrooms
- 10 Shishito Peppers
- ½ bunch Watercress
- 4 **tbsp** Olive Oil
- 5 **tbsp** Grey Salt
- 2 **tsp** Maldon Salt
- 5 **tbsp** Kosher Salt
- 3 **tbsp** Black Pepper
- ½ **cup** Grape Seed Oil
- ½ **cup** Sherry Vinegar
- 1 **oz** Olive Salsa Verde
- 1 **oz** Tomatillo Salsa
- 1 **oz** Serrano Salsa
- 1 **oz** Spicy Mayo

ADDITIONAL NEEDS:

- 2 - 10" Cast Iron Pans or Saute Pans
- 3 Medium Bowls
- 2 Cutting Boards
- 1 Cookie Sheet
- 1 Cooling Rack
- Chef's Knife
- Tongs
- 4 Small Serving Spoons *for sauces*

SAUCE INGREDIENTS:

Salsa Verde: capers, anchovy, garlic, parsley basil, cilantro, tarragon, chives, rosemary, kosher salt, black pepper, EVOO **Tomatillo Salsa:** tomatillo guajillo chilies, arbol chilies, garlic, salt **Serrano Salsa:** cilantro, serrano, jalapeno, lime, salt, water, garlic, EVOO **Spicy Mayo:** mayonnaise, piri piri vinegar, sugar

CHEF ANTONIA'S RIBEYE

COOKING INSTRUCTIONS

FOR RIBEYE:

1. Preheat the oven to 425° F degrees.
2. Rub the ribeye with grapeseed oil, then generously season with grey salt and cracked black pepper.
3. Place a cast-iron pan or sauté pan on high heat, with 2 tbsp of grapeseed oil in the pan.
4. Heat oil for about 1-2 minutes (if pan begins to smoke, the temperature is too high).
5. Place ribeye in pan laying it down away from you, to reduce oil splatter.
6. Cook on each side for 3-5 minutes, developing a nice crust on each side of the ribeye.
7. Place ribeye in the oven for an additional 8-10 minutes, for chef's preferred medium temperature.
8. Take the cooling rack and set it inside the cookie sheet. Remove the ribeye from the oven and allow to rest on the cooling rack for at least 10 minutes.
9. Clean cast iron or sauté pan to use for cooking the vegetables.

FOR VEGETABLES:

1. While the ribeye is resting, cook the vegetables individually by tossing each with grapeseed oil, 2 pinches of kosher salt, and 1 pinch pepper.
2. Place cast iron or sauté pan (okay to use the clean pan from ribeye) over high heat with 1 tbsp of grapeseed oil.
3. Place vegetables in the pan and cook for 3-5 minutes or until there is a nice char on the vegetables.
4. Remove from heat, place in a bowl, and season with sherry vinegar.
5. Continue until all the vegetables are cooked and seasoned with sherry vinegar.

FOR TORTILLAS:

1. Place a fresh sauté pan on low to medium heat.
 2. Gently heat each tortilla until warmed (*approximately 30-60 seconds on each side*).
- *Chef tip, to keep tortilla's warm, wrap in a clean dish towel.*

FOR PLATING:

1. Remove the ribeye from the bone and slice into 1/4" slices.
2. Place sliced ribeye on a plate with watercress in between meat and bone.
3. Individually, place cooked vegetables next to ribeye.
4. Slice avocado into wedges and season with olive oil and maldon salt.
5. Drizzle olive oil over vegetables and ribeye to finish.
6. Serve with Olive Salsa Verde, Tomatillo Salsa, Serrano Salsa, Spicy Mayo, corn tortillas and sliced lime wedges.

Eat well. Cook well.

Chef Antonia

