

Ranch Steak & Eggs "Birds eye"

Brian Hubner: Executive Sous Chef Cherry Hills C.C.

Yield: 4 portions

Ingredients:

2 ea.	Ranch steaks, 8oz portion	As needed	Kosher salt
4 ea.	Sourdough bread, sliced	As needed	Freshly cracked black pepper
4 ea.	Quail Eggs	As needed	IMV Veal Pancetta Fat
As needed	Chefnique, Master Steak Seasoning	As needed	Black lava salt

Method of Production:

- 1) Fabricate the Ranch steaks, being sure to cut into even rectangular pieces, 1.5x1.5x4 inches
- 2) Season with master steak seasoning, salt, and freshly cracked black pepper. Set aside until ready to sear.
- 3) While ketchup is cooking, sear the ranch steaks on all sides and roast in the oven until rare-medium rare. Let rest for a minimum of 7 minutes before slicing into 8 equal pieces.
- 4) Punch out of the sourdough bread, 4 rings for the classic dish, "toad in a hole" or "eggs in a basket" . In a hot non-stick skillet, add some Veal Pancetta Fat.
- 5) Add the sourdough bread to the hot skillet and toast one side. Once the one side is toasted, flip and then crack one egg in the middle per slice of bread. Cook the egg in the bread, Sunny side up and serve immediately.
- 6) After slicing and presenting the beef over the "toad in a hole" Sprinkle the beef with some of the black lava salt.

Spiced Ketchup

Brian Hubner Executive Sous Chef

Yield: 8 oz.

Ingredients:

½ ea.	Tomato, 5x5, peeled and de-seeded, sm. dice	1 Tbsp.	Brown sugar
½ ea.	Red bell pepper, sm. dice	2 tsp.	Tomato paste
½ ea.	Green Apple, peeled, cored, sm. dice	1 dash	Chipotle Tabasco sauce
¼ C.	Onion, sm. Dice	¼ tsp.	Celery seed
½ ea.	Chipotle pepper in adobo sauce	¼ tsp.	Mace
6 oz.	Apple juice	½ tsp.	Sea salt
2 oz.	Apple cider vinegar	¼ tsp.	Coriander, freshly cracked
½ tsp.	Dijon mustard	¼ tsp.	Tellicherry pepper, freshly cracked
		1/8 th tsp.	Cayenne pepper
	1/8 th tsp.		Chili powder

Method of Production:

- 1) Combine all of the ingredients into a sauce pan and simmer until it has reduced three-quarters of the way.
- 2) Puree until smooth. Serve hot or cold.

Pancetta Wrapped Asparagus & Winter Hash

Brian Hubner Executive Sous Chef Cherry Hills C.C.

Yield: 4 portions

Ingredients:

12 ea. Asparagus spears, peeled & tips removed (reserve tips)	2 Tbsp. Onion, sm. dice
16 ea. IMV Veal Pancetta slices (Chef Mark DeNittis)	½ ea. Poblano pepper, roasted, peeled, de-seeded, & sm. dice
4 ea. Butternut squash, cut into rectangular pieces ¾x¼x3	½ ea. Red pepper, roasted, peeled, de-seeded, & sm. dice
4 oz. Honey	1 tsp. Garlic, minced
12 oz. Water	1 Tbsp. Herb blend (Tarragon, Chervil, Chive, Italian parsley)
1 tsp. Freshly cracked black pepper	1 tsp. Butter, unsalted
½ tsp. Kosher salt	As needed Clarified butter
4 oz. IMV Veal Pancetta, sm. Dice (Chef Mark DeNittis)	As needed Kosher salt
6 oz. Sweet potato, sm. Dice & blanched	As needed Freshly cracked black pepper
½ tsp. Blackening spice	As needed Micro cilantro

Method of Production: 1) Lay out 4 bundles of asparagus as evenly as possible. Wrap with four slices of veal pancetta which has been pounded out. Season and then sear on all sides. 2) Combine the butternut squash, honey, water, pepper, and salt into a small sauce pan and poach slowly until tender. Hold and reserve. Reduce the poaching liquid to a syrup. 3) Sauté the veal pancetta until almost crisp. Add the sweet potatoes, season with blackening spice and sauté until golden brown. Then add the onions and sauté until lightly caramelized. Add the peppers and sauté until fragrant. 4) Add the garlic and sauté until fragrant, then finish with fresh herbs and unsalted butter. 5) To serve, slice the top of the asparagus bundle on a bias as close to the top as possible. Re-heat the bundles in a low oven. Sauté the asparagus tips in clarified butter. 6) Brush the butternut squash with the honey-pepper reduction and re-heat in a low oven. 7) Place the piece of glazed butternut squash down on the plate first. Top with the sweet potato hash and garnish with micro cilantro. 8) Stand the veal pancetta wrapped asparagus next to the winter hash using the small bias cut piece to help hold it up. Garnish with the sautéed asparagus tips.