

VIRTUAL EVENT RECIPES

CHEF
LINDSAY AUTRY

May 20th, 2021

6:30pm - 7:30 PM EST

BUTTER LETTUCE SALAD WITH SHAVED
VEGETABLES & BUTTERMILK DRESSING

Serves 2

Ingredients:

- 1 each –head of butter lettuce or Boston bibb lettuce
- 4 each radishes; sliced thin
- 1 each medium-sized carrot; peeled with a vegetable peeler
- ½ each seedless cucumber; sliced thin
- 8 each cherry or grape tomatoes; cut in half
- 2 each garlic cloves; finely grated
- Juice of ½ lemon
- 1 tablespoon Dijon mustard
- 1/3 cup sour cream or whole fat Greek yogurt
- 1/3 cup mayonnaise-1/3 cup well-shaken buttermilk
- 1 tablespoon fresh dill; chopped
- Kosher salt and ground black pepper to taste

How to:

1. Remove the core of the lettuce and separate the leaves. Wash well and dry in a salad spinner or lay leaves on a towel to air-dry.
2. Slice or shave all of the vegetables using a vegetable peeler, mandolin, or knife if desired. Set vegetables aside.
3. In a small mixing bowl, grate the 2 cloves of garlic with a microplane, garlic press, or mince finely with a knife.
4. Season the garlic with kosher salt and ground black pepper. Add the lemon juice and whisk together to dissolve the salt.
5. Add the Dijon mustard, sour cream, mayonnaise, and buttermilk to the bowl. Whisk to blend well. Season with kosher salt and black pepper if needed and stir in the fresh dill. The dressing can be refrigerated for up to 3 days.
6. In a medium-sized mixing bowl, toss the lettuce with ¼ cup of the dressing, tossing well to coat the leaves. Add in the vegetables, a bit more dressing and gently toss again.
7. Serve on individual plates or in a large bowl family-style

GRILLED SKIRT STEAK

Serves 2

Ingredients:

- 1 pound outside skirt steak; trimmed of any silver skin or fat
- 2 large heirloom tomatoes or roughly 10 small heirloom tomatoes
- ½ pound small red potatoes or any small potato variety; washed and cut in halves
- 1 teaspoon paprika
- ½ teaspoon granulated garlic
- ½ teaspoon ground cumin
- 1/8 teaspoon cayenne pepper (adjust according to how spicy you prefer)
- Olive Oil-Kosher salt and ground black pepper to taste

For the Chimichurri:

- ½ cup parsley leaves; long stems removed and coarsely chopped
- 2 tablespoons red wine vinegar
- 3 large garlic cloves; minced
- 1 teaspoon crushed red pepper
- Kosher salt
- ½ cup extra virgin olive oil

How to:

1. Preheat oven to 350F. Place washed, cut potatoes in a medium-sized mixing bowl.
2. In a separate small bowl, mix together the paprika, granulated garlic, cumin, salt and ground black pepper.
3. Season the potatoes with the spice mixture and add 2 tablespoons olive oil, tossing well to coat.
4. Spread the potatoes out evenly on a baking sheet and roast in oven for 20 –30 minutes until golden brown.
5. In a food processor, combine the parsley, red wine vinegar, garlic, and crushed red pepper. Process until smooth and season with kosher salt. Transfer to a bowl and add in the olive oil. Let stand for 10 minutes to allow the flavors to develop. *Alternatively, chop the parsley, garlic and crushed pepper by hand on a cutting board, adding a pinch of salt to create an abrasive. Continue to chop until a paste forms, transfer to a bowl and add the vinegar and olive oil.
6. Cut the heirloom tomatoes in halves or large dice depending on the size of the tomatoes. Set aside.
7. Build a medium-hot fire in a charcoal grill, or heat a gas grill to medium-high. (Alternatively, heat a cast-iron grill pan over medium-high heat.
8. Pat skirt steak dry with a paper towel and season with kosher salt and black pepper. Drizzle a small amount of olive oil on the steaks and place on grill, turning once. Cook for 6-8 minutes for medium rare, 8 to 10 minutes for medium. Slice the steak diagonally and place on a platter.
9. Toss the cut heirloom tomatoes with the chimichurri and spoon the marinated tomatoes and additional chimichurri over the steaks. Serve the roasted potatoes alongside.