

STEAKHOUSE CHOWDER

WHO DOESN'T ORDER A JUICY STEAK & A SIDE OF CREAMED SPINACH WHEN VISITING A STEAKHOUSE?

INGREDIENTS

BASE/DNA

- ◆ 1 lb. Bacon
- ◆ 1 lb. Hanger, Flank or Flatiron Steak

JUICY POTATOES

- ◆ 2 large Russet Potatoes
- ◆ 1 Large or 2 medium Onions
- ◆ 1 tsp. Thyme – fresh or dried
- ◆ 1 tsp. Rosemary – fresh
- ◆ 2 Bay leaves
- ◆ 1 tsp. Salt
- ◆ 1/2 tsp. Pepper

To the JUICY POTATOES:

- ◆ 3 Small or 2 medium Carrots
- ◆ 3 Celery Stocks, both chopped
- ◆ 2 Garlic Cloves - minced
- ◆ 1 16oz. bag frozen chopped Spinach
- ◆ 1 block / 8 oz. Cream Cheese
- ◆ 1/2 tsp. Cayenne Pepper
- ◆ 2 Quarts Chicken Stock, Homemade or boxed – not broth
- ◆ 1 C. Heavy Cream or Half and Half



STEPS

- 1
 - ✎ Take your frozen spinach out of the freezer. Open it, place it in a bowl or on some paper towels to begin defrosting.
 - ✎ In the time it takes to prepare the rest of the Chowder, the spinach should be defrosted enough to squeeze out the extra water.
 - ✎ It is extremely important that you put the spinach in a dish towel or some cheese cloth - twist it together and squeeze out all the water – the dryer, the better.

YOU DON'T WANT WATERED DOWN CHOWDER

- 2
 - ✎ As with all Chowders, begin by sautéing the bacon in your cast iron or heavy-bottomed pot.
 - ✎ When the bacon has rendered most of its fat, remove it using tongs and place it on paper towels.
 - ✎ Chop into pieces once it has cooled off.
- 3
 - ✎ As the bacon is rendering, slice your steak thinly **across the grain**.
 - *If you check out the photos, the grain is running horizontally, which means you need to cut it vertically.**
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 - ✎ Aggressively season your sliced steak with salt & pepper & add it (in small portions) to the pot with the bacon renderings.
 - ✎ If you think there is too much fat in the pot, feel free to spoon some of it out.
 - ✎ With that said, I highly recommend keeping at least a couple Tbsp., both for flavor & as a non-stick agent.

SLICED STEAK – ACROSS THE GRAIN DEFROSTED DRAINED SPINACH



🔪 Sear/sauté the steak on medium-high (using tongs) until it's golden brown and cooked through.

NOTE: Don't overcrowd the pot with the sliced steak. You want to sear/sauté the steak – brown it.

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🔪 If you overcrowd the pot, it will steam (turn grey) instead of browning. Because the steak is thinly cut, browning will only take 2 – 3 minutes.

🔪 Once the meat is done, using your tongs, remove it from the pot & put it on a large cutting board or plate.

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🔪 Set aside until they are complete – see below

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🔪 After the steak has rested for about 3 – 5 minutes, chop it into bite-size pieces.

Think - what size of steak will easily fit on your spoon with everything else in the Chowder.

JUICY POTATOES – in the house!

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🔪 I know there is some bacon fat in the pot, but you should add 1 Tbsp. Olive oil in the pot as well.

🔪 Due to all the starch in potatoes, they will easily stick to the bottom of your pot.

🔪 Adding splashes of chicken stock while the potatoes & onions cook down will prevent this as well.

🔪 To your pot, add potatoes, onions, herbs, garlic, salt & pepper on medium-low heat. See the exact amounts– **Page 8.**

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🔪 If you'd like, add a couple Tbsp. of butter for flavor. This is optional.

🔪 Cook the **JUICY POTATOES** down until the potatoes begin to give off their starch & are tender-crisp. This takes about 10 minutes.

Time to dump everything else into the pot:

🔪 Bacon, steak, drained, chopped spinach, carrots, celery – season with salt & pepper & add stock.

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NOTE – Seasoning with salt & pepper every time you add an ingredient will result in a much tastier & well-rounded flavor.

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🔪 Put a lid onto the pot (ajar) and cook on medium-low for approximately 45 minutes to an hour.

🔪 Check to be sure that it's not bubbling too much. You're looking for a light simmer.

🔪 Taste for seasoning & texture. If it's still on the thin side, take the lid off and cook for another 10 – 15 minutes.

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- 🔗 Off the heat, finish with your room temperature cream cheese & half & half or heavy cream.
- 🔗 Taste it again for seasoning & add a dash of cayenne if you would like

CLOSE YOUR EYES, AND YOU'RE AT A STEAKHOUSE WITHOUT YOUR BANK ACCOUNT TAKING A HIT!

STEAKHOUSE *Shake Ups*

- 1. Steakhouse Burrito/Wraps*
- 2. Steakhouse Mac & Cheese*
- 3. Steakhouse Quesadillas*
- 4. Bonus! - Steakhouse Nachos*

