

VICTORY AT SEA BRAISED NEW YORK STEAK

with Potato Puree and Green Beans

MAKES 4 SERVINGS

Ingredients

STEAK

- 3 lb thick cut NY steaks (leave fat)
- 1 1/2 tbsp kosher salt
- 2 tsp ground black pepper
- 2 tbsp cooking oil
- 1 yellow onion
- 2 carrots
- 2 celery stalks
- 3-4 cloves garlic
- 2 tbsp tomato paste
- 2 cups **Victory at Sea** imperial porter with coffee and vanilla
- 2 cups beef stock
- 2 tbsp dark brown sugar
- 4 sprigs thyme, (more for garnish)
- 3 bay leaves
- 1 tbsp Dijon mustard, (for gravy)

Directions

STEAK

1. Preheat oven to 275 F.
2. Clean and rough chop all the veggies. Set aside.
3. Pat dry the steaks and liberally season with salt and pepper on all sides.
4. Heat cooking oil in a braiser or Dutch oven over medium-high heat. Sear the meat for 1-2 minutes on each side. Work in batches so that you do not overcrowd the pan. When nicely browned, remove the meat and set aside.
5. Lower the heat to medium, add the veggies, stir and let them soften for a few minutes. Add the tomato paste. Stir and cook for about a minute.
6. Deglaze by adding **Victory at Sea** to your pan. Be sure to scrape the brown bits from the bottom. Stir in beer stock, bay leaves, thyme, and brown sugar. Add the NY steaks evenly across the pan and increase heat to bring to a boil.
7. Once boiling, cover and place in the oven for about 3 hours. The steaks should be very tender before you take them out of the oven.
8. Carefully remove from the braising liquid and let them rest for a few minutes.

GRAVY

1. Scoop out the vegetables and discard them. Use a large spoon to skim off and remove as much of the fat floating on top of the liquid as you can. Strain the braising liquid using a sieve.
2. Heat a pan over medium heat, add the strained braising liquid and the Dijon mustard. Bring to simmer then mix to incorporate and thicken.

Ingredients

POTATO PURÉE

- 2 lb. Gold Yukon potatoes, peeled and chopped
- 1 tbsp kosher salt
- 1 stick butter, melted
- 1 cup heavy cream, warmed
- 1 tbsp fresh parsley, chopped
- 4 cloves garlic
(*Optional*: pre-roast cloves in the oven for 20 min/350 °F)

HARICOTS VERT BUNDLE

- 1 lb haricots vert (green beans)
- 1 tbsp olive oil
- 1 bunch of green onions
- Salt and pepper

Directions

POTATO PURÉE

1. While the steak is finishing, add potatoes to a large pot. Cover potatoes with a few inches of water (about 6 cups) and season with salt. Cover pot and bring to a boil. After about 30 minutes, check if potatoes are soft, then drain in a colander.
2. In a large bowl, mash or rice potatoes, then slowly add butter, cream and garlic. Season with salt and garnish with parsley. Serve immediately.

HARICOTS VERT BUNDLE

1. Clean the beans and trim stem end
2. In a double boiler, steam the beans until tender-crisp, 3-5 minutes.
3. Transfer immediately to a large bowl filled with ice water to stop cooking.
4. Immerse chives in boiling water, let stand 1-2 minutes until pliable.
5. Placed cooked beans on a platter. Using chives, tie into bundles of 5-7beans.
6. Place the bundles in a medium-hot pan and season with salt and pepper. Stir for 3 minutes until green beans get a nice, roasted color.