

#1MEAT12WAYS

**FLAT IRON WITH BRUSSEL LEAVES,  
CHANTERELLES, HEIRLOOM PEE WEE POTATOES,  
WATERCRESS, RED WINE DEMI SAUTÉ GARNISH  
WITH GRAPE SEED OIL, GARLIC AND SHALLOTS,  
ADD A TOUCH OF CHICKEN STOCK FINNISH WITH  
BUTTER**

BRADLEY SHAPIRO | GUNBARREL TAVERN

**DURHAM  
RANCH**

## INGREDIENTS

### Kalbi Flat Iron

- Wagyu Flat Iron
- Pee Wee Potatoes
- Mushrooms
- Brussel sprouts
- Grape Seed Oil
- Butter
- Thyme
- Garlic
- Salt
- Pepper

## KIMCHI INSTRUCTIONS

- 1.** Pee wee potatoes - roast in salt, pepper, evo until tender
- 2.** Mushrooms - slice and roast salt, pepper and garlic
- 3.** brussel leave - cut ends off brussel sprouts and peel leaves
- 4.** saute all ingredents together
- 5.** cut steaks into 8 oz portions hard sear in saute pan and then froth in butter, thyme and garlic