

Cooking Demo with Chef Michael Lomonaco

Rib Steak with Chili Rub

Serves 4

Ingredients

Chili Rub:

- ½ cup ground ancho chili pepper
- 3 tablespoons light brown sugar
- 2 tablespoons freshly ground black pepper
- 1 tablespoon ground cumin seed
- 1 tablespoon garlic powder
- ¼ teaspoon ground cinnamon
- 4 -12 ounce boneless rib steaks
- Kosher salt
- Olive oil

Directions

1. Make the chili rub by combining the dry ingredients- chili, sugar, pepper, cumin, garlic, cinnamon in a large bowl. This may be done well in advance and saved for other uses.
2. Put the chili rub in a flat pan or platter, coat the rib steaks in chili rub, coating both sides evenly. The steaks may now be refrigerated for up to one hour to marinate in the rub. The rib steaks can be grilled over open flames on an outdoor grill or pan roasted.
3. To cook the rib steaks: Preheat a skillet over medium heat for a minute before adding 1 tablespoon of olive oil. Season the chili rub-coated rib steak with kosher salt and sear the first side for 3-4 minutes before turning to cook the second side. Cook to the desired degree of doneness.
4. Allow the finished steaks to rest before serving. They steaks may be sliced for sharing.

Boston Lettuce with Bacon Dressing

Serves 4

Ingredients

- 1 head Boston lettuce

For the dressing:

- ½ pound thick cut slab bacon, cut into 1/4 inch pieces
- 2 tablespoons chopped shallots
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- 2 tablespoons red wine vinegar
- 1/2 cup olive oil
- Salt and black pepper

Directions

1. Separate the leaves of lettuce, gently wash under cold running water, being careful not to bruise the delicate leaves, allow to air dry and drain on paper towels
2. Place bacon into a sauce pan over low heat. Allow the bacon to cook thoroughly, remove most of the rendered bacon fat and reserving it.
3. Add the shallots to the bacon in the pan which is still warm, and over low heat stir in the mustard and honey vinegar. Season with salt and pepper. Remove the pan from the heat.
4. Whisk the vinegar into the pan with the warm bacon and drippings; add the oil in a steady stream until the dressing emulsifies,
5. Divide the lettuce leaves equally among four plates and spoon the warm bacon and dressing equally over all the lettuce, spooning additional bacon dripping if desired.

Warm Fingerling Potatoes with Herbs and Olive Oil

Serves 4 - 6

Ingredients

- 1 ½ pounds fingerling potatoes, washed
- 1 small red onion, peeled and thinly sliced
- ½ cup chopped flat-leaf parsley
- 3 tablespoons finely chopped chives
- 1 cup basil leaves, coarsely chopped
- ½ cup extra virgin olive oil
- 2 tablespoons sherry vinegar
- Fine sea salt and freshly ground black pepper

Directions

1. Put the potatoes into a large pot and cover with cold water.
2. Place the pot on the stove over medium heat and bring to a boil, lowering to a simmer and continue to cook until they are tender about 12 -14 minutes or when pierced with the tip of a knife they feel cooked through.
3. Remove from the heat; carefully drain the potatoes of the water by straining through a colander.
4. Put the cooked potatoes into a bowl, breaking them with the back of a spoon before adding the sliced red onion. Toss the potatoes and onion together.
5. Add the parsley, chives, basil to the potato-onion mix before drizzling in the olive oil, vinegar and season with salt and pepper.