

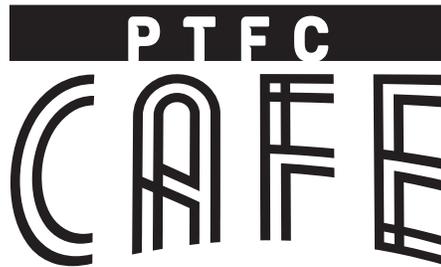


INGREDIENTS

- 1 tablespoon kosher salt
- 1 beef NY strip or ribeye steak (1 pound), one inch thick

INGREDIENTS

- 4 medium Potatoes
- 2 small Garlic cloves
- 1/2 salt
- 1/2 pepper
- 1/3 rosemary
- 4 tbsp Olive oil



“Barbecuing is one of my passions. I took a six-month class in Argentina and I love to find and create new recipes. I have a lot to learn still, but I love it!”

ENTRAÑA ARGENTINA

SKILLET STEAK SKILLET STEAK

INSTRUCTIONS

Remove steak from refrigerator and sprinkle with 2 teaspoons salt; let stand 45-60 minutes.

Preheat a cast-iron skillet over high heat until extremely hot, 4-5 minutes. Sprinkle remaining 1 teaspoon salt in bottom of skillet; pat beef dry with paper towels. Place steak into skillet and cook until steak is easily moved, 1-2 minutes; flip, placing steak in a different section of the skillet. Cook 30 seconds and then begin moving steak, occasionally pressing slightly to ensure even contact with skillet.

Continue turning and flipping until cooked to desired degree of doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°), 1-2 minutes.

PAPAS RÚSTICAS

ROASTED POTATOES

INSTRUCTIONS

Preheat your oven to 445°F. Choose your potatoes and wash them very well.

Chop them in evenly sized wedges.

Put your potatoes into a pan with salted water and bring to a boil. Let them boil for five minutes. The potatoes are not supposed to be thoroughly cooked in this step, just start to soften.

Put your dried potatoes in a zipbag and add the olive oil, salt, pepper, the garlic cloves and rosemary to your taste. Then shake the bag so the potatoes are totally covered in oil and seasoning.

Spread the potatoes wedges over a baking sheet lined with foil. If you are worried about your potatoes sticking to the lining, use non-stick spray or drizzle with a little extra olive oil. Lay the potatoes so that one of the cut sides is flat against the baking sheet, with the other cut side exposed.

Put the sheet into the oven for about 40 min. Make sure to turn the potatoes to the other side after the first 20 minutes, that way both sides will be roasted.