



Yankee Star Grillhouse

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Cloughbane Peppered Rib-eye Tobacco Stack

INGREDIENTS

10oz Cloughbane rib-eye steak
1/4 kg Quinnfresh potatoes
1 large Spanish onion
1 bunch of scallions
4oz cream
4oz butter
plain flour
2 tablespoons of cayenne pepper, paprika, cumin and tandoori spice
1 chicken stock cube
1 measure of good brandy
1/4 pint of gravy
1 egg
1/4 pint of milk

METHOD

Let rib-eye sit at room temperature for at least 1 hour, boil up the potatoes and make into champ with cream, butter, salt pepper and scallions and keep warm, meanwhile add the spices and flour together and finely cut onion rings wafer thin toss the onion rings into flour mixture then into egg wash (mix 1 egg and 1/4 pint of milk) and back into flour mixture then shake off any excess and individually drop into hot fryer 190'c and turn for 30 seconds place on an oven tray with kitchen roll and place in oven 160'c. finely chop rest of onion and pan fry till softened add brandy, cracked black pepper, cream and 1/4 of chicken stock cube then leave to simmer and add some ready made gravy to sauce and salt to season. place rib-eye on skillet or frying pan with a little olive oil (steak is already fatty which will cook itself) and cook to your desire, place champ on plate, put rib-eye on top and layer with tobacco onions and drizzle with peppered sauce.....enjoy!!!