

STEAK TARTARE

Prepared by: Brad Patton, May 2016

Source: The Silver Palate Cookbook

Makes: Enough for 75 to 80 pieces of bread, 38 portions, 2 pieces per person

STEAK

2 pounds best-quality organic top sirloin or top round, finely ground

1 medium-size yellow onion, finely minced

¼ cup chopped fresh Italian (flat-leaf) parsley

3 tablespoons Dijon mustard

2 uncooked egg yolks

2 teaspoons salt

Freshly ground black pepper, to taste

1 teaspoon caraway seeds

Combine all the ingredients in a large bowl and blend thoroughly but gently. The egg yolks will help to bind the meat with the seasonings. Refrigerate until serve time.

GARNISH

1 head of Ruby Red lettuce or Bibb lettuce

¾ cup fine-snipped fresh chives, plus a few whole

2 cups pitted black nicoise olives

2 hard-cooked eggs, chopped fine

1 red onion, cut into fine dice

1 cup tiny capers, drained

2 pints cherry tomatoes, cut into 1/8-inch-thick slices

80 thin slices of cocktail rye or pumpernickel bread

2 or 3 crocks unsalted butter

TO ARRANGE

Choose a large round decorative tray or platter. Arrange the lettuce leaves in the center.

Mold the meat into a ring on top of the lettuce. Sprinkle fresh chives over the steak and place the nicoise olives in the center of the ring.

Arrange the eggs, onions, capers, and tomatoes in an attractive pattern around the meat so that everyone can choose what he or she wants.

If your platter is large enough, place bread slices in alternating colors in a ring around the garnish. Place the whole chives attractively poking out from different places. Have the crocks of butter nearby to spread on the bread.

To eat, lightly butter the bread, scoop on a portion of steak, sprinkle with your choices of garnish, and enjoy.

