



## THE MEAT HOUSE: 60+ Minute Recipe

*Your Neighborhood Butcher*

### **COWBOY UP - BONE IN RIB EYE STEAKS WITH CHEESY SPUDS AND BOURBON BAKED BEANS**

*Yields: 4 Servings*

- 2 Cowboy Steaks - approximately 1 ¾ pound
- Beans: 1 can pinto beans, 1 can black beans
- 1 medium yellow onion - cut as you please
- ¼ cup favorite bourbon – ½ cup molasses
- 6 slices North Country Smoked bacon
- Potatoes: 1 ½ pounds small red potatoes
- 2 cups shredded cheese, extra sharp cheddar
- ¼ cup milk and 1 stick butter
- 1 medium yellow onion, diced
- ¼ cup chopped chives
- Olive oil, salt, pepper, granulated garlic, ground sage

#### **Instructions**

Remove the steaks from their packaging. Rub them on all sides (bones included) in olive oil, and leave them to warm for one hour on a platter at room temperature. Start the beans. Chop the bacon strips into ½ inch pieces. Crisp the bacon in a large skillet or suitable pot. Drain the crispy bacon bits in a colander, leaving some fat... add the onion and sauté until translucent. Reduce the heat and add the bourbon, molasses and bacon. Simmer for 30 minutes or more. Consider making them the day before and reheating. Works great! Wash the potatoes and add them to boiling water. Cut the largest pieces in half so most of the pieces are roughly the same size. As the potatoes boil, sauté the diced onion until soft. When the potatoes are fork tender, drain them in a colander and return them to the warm pot. Add the butter and milk and set to mashing up the spuds. Chunky, smooth, whipped . . . what's your pleasure? When they're mashed to your liking, add the sautéed onion and cheese then mix to combine. Top with a bit of shredded cheese and the chives then reserve in a warm area. Pre-heat your grill or heavy skillet to high heat. Clean and oil the grates if grilling. When the surface is very hot, add the steaks searing them for 8 to 10 minutes. Turn the meat with tongs and dust the crusted side with garlic, salt, pepper and sage to taste. Grill an



#### *Options*

- To truly add luxury to this meal, try our dry aged steaks and topping the meat with our delicious Bernaise sauce.
- Play with your food!
- Try adding mustard, jalapeños or different types of beans.
- The spuds are flexible too, they'll take more cheese, scallions, garlic and different types of cheese.
- Blue cheese lends a tangy twist.
- Want this whole meal in 20 minutes? Pick up our baked beans and mashed potatoes.
- Roasted veggies complete the meal!

additional 8-10 minutes for medium-rare. Turn the steaks onto a dinner plate or serving platter to rest with the seasoned side down and unseasoned side up. Dust the unseasoned side with garlic, salt, pepper and sage to taste. Let rest 4 minutes before serving.

*For store locations, recipe ideas or to shop online visit:*

[www.TheMeatHouse.com](http://www.TheMeatHouse.com)