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Rough Creek Lodge & Resort, Executive Chef / Food & Beverage Director

Savoy Spinach Salad with Charred Petite Tender of Beef

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Serves 8

Spice Mix

- 1 cup ground ancho chile
- 1/4 cup freshly toasted cumin, ground
- 1/4 cup kosher salt
- 1 T. ground ginger
- 1 T. freshly ground coriander
- 1 T. freshly ground black pepper
- 1 tsp. cayenne pepper

Directions

Mix all ingredients thoroughly

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For the Beef

- 2 T. chile seasoning
- 2 T. ground coffee
- 4 petite tender steaks (8-10 ounces each)
- 1 T. vegetable oil

Directions

Heat oven to 425 F. In a bowl, mix chile seasoning and coffee. Rub petite tenders with vegetable oil. Roll petite tenders in the chile and coffee mixture. Heat a non-stick skillet to high heat and char on all sides one at a time. Place whole petite tenders on a cookie sheet and roast 15 to 20 minutes. Remove when thermometer registers 145 F for medium rare or 160 F for medium. Let stand 5 minutes before slicing. Slice each tender into 8 slices and serve each person 4 slices.



For the Cucumber Dressing

- 1 seedless cucumber
- 2 garlic cloves
- 2 T. chopped dill and chives
- 1/2 cup buttermilk
- 1 T. red wine vinegar
- 1/2 cup sour cream
- Kosher salt and cracked black pepper

Directions

Puree first five ingredients in blender. Whisk in sour cream and add kosher salt and cracked black pepper to taste.

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For the Salad

- 8 ounces Texas savoy spinach
- 8 slices Texas onion
- 2 Texas tomatoes, diced
- 1 cucumber, cut in half and sliced
- 1 cup blue cheese crumbles

Directions

Place all salad items in a large mixing bowl. Top with 4-6 ounces of the cucumber dressing. Toss well to be sure spinach is coated with the dressing. Divide onto 8 plates and top with the charred petite tenders.

Savoy Spinach is curly leaf spinach with a wonderful almost nutty undertone. Can be eaten raw as in a salad or cooked just a bit. Spinach actually has more nutritional value once cooked. Wash well, as with all spinach, but dry well before sautéing. The stems have the sugar, so do not trim them too much. Cook in very little water and you will be rewarded with the most delicious spinach ever! This is an old heirloom variety.

Petite tender is a small separate muscle that rests on top of the shoulder near the top blade of the cow. The shoulder tender is separated by following the natural seam. All external fat is removed. The shape and size are similar to the pork tenderloin. The petite tender averages 8 to 10 ounces.

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