

Kobe Rib Eye

*with an Herbed Spaetzle, Sauteed Green Beans & Shallots,
Topped with Pine Froth*



INGREDIENTS

For the Rib-Eye:

4 2-inch thick, 6-oz
Kobe Rib-eye Steak

Shallot Herb Oil

1 Tsp Herbs de Provence
1 Tbsp Shallot, minced
2 Tsp Canola Oil
Mixed together, set 24 hours

Pepper Mix

1 Bay Leaf
1 Tsp Coriander Seed
2 Tbsp Black Peppercorn
ground fine in spice or coffee
grinder

For the Spaetzle:

2 cups wpaetzle
1/4 cups water
1 Tbsp. butter
Salt to taste

For the Green Beans:

1/2 lbs. green beans, trimmed
2 Tbsp. minced shallots
1 Tbsp. toasted sesame
seeds
1 Tbsp. butter
1/2 cup vegetable stock
Salt to taste

For the Pine Froth:

1 inch sliced cucumber
1 cup water
2 tsp pine needles,
chopped fine
2 tsp soy lecithin
1 1/2 tsp cream

DIRECTIONS

For the Rib-Eye:

Brush each side of steak with shallot herb oil and season
generously with Kosher salt and pepper mix.

Over medium high grill, grill ribeye one minute, flip steak over
and grill over again making sure to align the grill marks per-
pendicular to the grill and grill one minute. Flip and repeat last
step again for one minute.

Remove steak from grill and rest on a rack lined tray for five
minutes. Next, bake the steaks in a 450° F oven at two minute
intervals until steak begins to firm slightly an the internal tem-
perature comes to 120° F. Rest steak fifteen minutes, it should
have carried over to 130° F for medium rare and have come
down in temperature to an internal temperature of 105° F.
Serve warm immediately.

For the Spaetzle:

In saute pan warm all ingredients together until spaetzle be-
comes glazed with butter, season to taste with salt.

For the Green Beans:

Set aside one large bowl of ice water. Bring one gallon of
water salted like the ocean, to a full boil. Add green beans to
boiling water and blanch two to three minutes until just tender,
remove immediately and shock in ice water.

In saute pan, combine green beans and rest of ingredients,
season well with salt and cook on high until liquid reduces,
thickens and beans become glazed.

For the Pine Forth:

Puree in blender on high very well. Strain through fine filter.
Use emersion stick blender to aerate pine foam.

specialty of:
Executive Chef Jonathan Justus

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