



Brandon Rodgers'

James Beard Nominated
Best Chef of California

Recipe

BRANDT BEEF FLAT IRON STEAKS

**BUTTER ROASTED WITH
SLIGHTLY WILTED SPINACH**

Brandt Beef Recipe Collection





Recipe

BRANDT BEEF FLAT IRON STEAKS BUTTER ROASTED WITH SLIGHTLY WILTED SPINACH



INGREDIENTS:

- 2 Brandt Beef Flat Iron Steaks
- 55g (¼ cup) Butter – Unsalted (diced)
- 2 Crushed garlic cloves
- Few sprigs of thyme and rosemary
- Kosher salt
- Black peppercorn fresh ground from mill
- Brandt Beef Tallow
- 75g (2 large handfuls) Baby spinach leaf
- 15g (2 tsp.) Garlic chopped fine
- ½ Lemon (freshly squeezed)
- 1g (½ tsp.) Kosher Salt
- Black peppercorn fresh ground from mill

TECHNIQUE:

STEP 1

- Temper steaks at room temperature out of the package for 30 minutes.

STEP 2

- Season with kosher salt and black pepper on all sides.

STEP 3

- Heat the pan until hot and add enough tallow to coat the bottom evenly – not too much.
- Let the tallow get to the smoking point.

STEP 4

- Gently lay the steaks down in the tallow. Firmly press the steak to the pan to ensure a contact between the steak and pan.
- Get a nice sear on one side and flip the steak.

STEP 5

- Add butter, garlic, rosemary and thyme to the pan and remove the steaks from the pan.



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STEP 6

- Brown butter. (cook out all the moisture from butter until the milk solids begin to brown and smell nutty)

STEP 7

- Place steaks back in the pan and finish cooking. Approx. 3-5 minutes while basting (spooning the brown butter over the meat).

STEP 8

- Rest meat for 5 minutes.
- While meat is resting, begin to slightly wilt the spinach.

STEP 9

- Remove $\frac{1}{2}$ - $\frac{3}{4}$ of the butter in the pan so that you have a small layer at the bottom of the pan.
- Add chopped garlic and begin to sweat it out. Roughly 30 sec. – 1 min. over medium heat.
- Turn heat off.

STEP 10

- Add spinach and season with salt and pepper. Squeeze lemon.
- Toss the spinach in the brown butter and garlic to coat it (“dress it”).

Note the spinach is not fully cooked, rather slightly wilted and warm.

FINAL

- Slice steak across the grain.
- Serve spinach on the side.
- Enjoy with PLUM BBQ SAUCE.



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