



Brandon Rodgers'

James Beard Nominated
Best Chef of California

Recipe

BASEBALL CUT SOUS VIDE

Brandt Beef Recipe Collection





Recipe

BASEBALL CUT SOUS VIDE



INGREDIENTS:

- 4 Brandt Beef Baseball Cut Sirloins, 8 oz.

STEAK BUTTER:

- ½ cup whole unsalted butter
- 2 Cloves of garlic (peeled, chopped)
- ½ Shallot (peeled, chopped)
- 5 Sprigs of Thyme (leaves picked, chopped)
- 1 Small spring of rosemary (leaves picked, chopped)
- ¼ tsp Maldon Sea Salt
- ¼ tsp Fresh ground black pepper

EQUIPMENT:

- Sous Vide
- 11" NanoBond Hestan Saute pan
- Cryovac machine or food saver machine
- Sheet tray with a rack

TECHNIQUE:

STEP 1

- Set up water circulator at 130°F.
- Combine all steak butter ingredients in a bowl. Microwave for 30-40 seconds to bring to room temperature. Reserve at room temperature.

STEP 2

- With butcher twine gently tie the steak to help keep the steak's shape.
- Rub the steak heavily with the steak butter or place a tablespoon of steak butter on each steak.
- Place each steak into its own separate sous vide bag.
- Cryovac under full pressure vacuum.

STEP 3

- Submerge the bag into the water and cook for 40 minutes.



Brandt Beef Recipe Collection
Learn more about Brandt Beef and find new recipes:
oneworldmeatco.com



Recipe

BASEBALL CUT SOUS VIDE TECHNIQUE — CONTINUED

STEP 4

- Take out of bag, cut the string off and drain on a sheet tray with rack.
- Pat dry.
- Season all sides with kosher salt and black pepper.

STEP 5

- Over high heat melt unsalted butter while whisking in a pan until it's brown and nutty.
- Place steaks in the pan.

STEP 6

- Sear for about 45 seconds on all sides while spooning the brown butter over the top of the steak. Baste many times while the bottom side is searing.

STEP 7

- Rest on a rack for 10 minutes.
- Slice and serve.



Brandt Beef Recipe Collection
Learn more about Brandt Beef and find new recipes:
oneworldmeatco.com