



Seven Feathers Casino Resort's Steak & Yucca Fries*

Ingredients

Chimichurri Sauce:

1 bunch fresh Italian parsley
1 bunch fresh cilantro
2 cloves garlic, peeled
1 shallot, peeled
2 ounces red wine vinegar
4 ounces salad oil
salt & pepper (to taste)

Steak:

12 ounce New York steak
salad oil
salt & pepper

Yucca Fries:

1 yucca root
salad oil
salt & pepper

*Serves 1

*Recipe created by Seven Feathers' Executive Chef Mark Henry.

Directions

Chimichurri Sauce:

Combine all ingredients with the exception of the salad oil in a blender. Blend for 2 minutes. After 2 minutes, slowly add the salad oil. Taste for any adjustments. Set aside at room temperature for service.

Steak:

- 1) Lightly marinate the steak with salad oil, salt and pepper.
- 2) Grill the steak until 125 °F internal temperature.
- 3) Let the steak rest approximately 3 minutes before slicing across the grain into strips.

Yucca Fries:

- 1) Peel and quarter the yucca root, being careful to remove the woody fibers in the center.
- 2) Steam the yucca quarters until fork tender.
- 3) Cut into 3" pieces, fry until golden brown, toss with a little salad oil and season with salt and pepper.
- 4) Serve the yucca fries alongside the grilled steak, topped with chimichurri sauce.