



RECIPE NAME

FITCH RANCH BEEF CHUCK TARTARE

INGREDIENTS

- 1 lb Fitch Ranch Chuck Roast
- 1 Bulb Garlic, Rosated and Crushed
- 1 Tbsp Paprika
- 1 Tbsp Dijon Mustard
- 1 tsp Salt
- 1 tsp Pepper
- 1 Bulb Garlic, Minced
- 4 Shallots, Minced
- 2 Tbsp Capers, Minced
- 1/4 Cup Chives
- 1 Tbsp Dried Oregano
- 4 Tbsp Horseradish
- 1/4 Roasted Tomatoes
- 1/4 Cup Pickled Mustard Seeds
- 1 Cup Mexican Cream
- 1 tsp Tobbasco
- Lemon Juice

NUMBER OF SERVINGS

4 Servings

TIME TO PREPARE

1-2 Days to thaw
short ribs
+
15 Minutes

TIME TO COOK

45 Minutes

CREATED BY:

Cory Untch

Executive Chef
C Lazy U Ranch

PROCEDURE

Combine garlic, mustard, paprika, salt and pepper until paste like texture is formed.

Trim all fat and sinew from the chuck and place on roasting rack. Rub generously with the paste mixture. Let the chuck site in the cooler for 48 hours.

When ready, whip the Mexican cream until it reaches soft peaks. Fold in the horseradish, & lemon juice. Season with Salt and Pepper to taste. Set aside.

Cut the chuck into strips that will fit through meat grinder on a medium setting. Make sure your meat is cold before doing this. Grind your meat into the bowl and set back into the cooler.

Season with salt, pepper, Tabasco, olive oil, oregano, garlic and shallots. Mix together and adjust seasoning to taste..