

## Chili Rubbed Flank Steak

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### Ingredients:

2 lb	Flank Steak	1 ½ tbsp	Dark Chili Powder
1 ½ tbsp	Lime juice	2 tbsp	Olive Oil
1 ½ tsp	Cumin, ground	1 tsp	Paprika, smoked
3 ea	Garlic Clove, finely minced	1 tsp	Garlic Salt
½ tsp	Oregano		

### Directions:

- In a small bowl, whisk together the dark chili powder, lime juice, olive oil, cumin, minced garlic cloves, paprika, garlic salt, and oregano until it forms a paste.
- Rub over the flank steak then put into a storage bag to marinate for at least 4 hours or overnight.
- Oil a stove-top grill pan with a couple of drizzles of olive oil or oil the grates of a grill. Preheat the grill pan to high. Or grill on BBQ.
- Sear the steak on both sides then lower the temperature to medium and cook for 4-5 minutes per side for medium doneness. Adjust the grilling time based on thickness and desired level of doneness.
- Remove from the grill pan to a cutting board and rest for 10 minutes.
- To serve, carve the skirt steak across the grain and serve on toasted hoagie rolls, steak tacos, serve over salad greens as a dinner salad, or as an entree with a baked potato.



# Salted Caramel Bittersweet Chocolate Tart

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## Ingredients:

1 ¼ cup	All-Purpose Flour	1 ½ tbsp	Sugar
7 tbsp	Butter, cold and cut into ¼" pieces	¼ tsp	Salt
2 ½ tsp	Ice Water	1 ea	Egg Yolk
½ tsp	Vanilla Bean paste (or vanilla extract)		

<u>Filling</u>		¾ cup	Heavy Whipping Cream
½ cup	Whole Milk	1 ea	Egg
12 oz	Bittersweet Chocolate, chopped	1 ea	Egg Yolk

<u>Salted Carmel</u>		1 tsp	Salt
6 tbsp	Salted Butter, room temperature	1 cup	Sugar
½ cup	Heavy Whipping Cream, room temperature		

## Directions:

- To prepare the dough, in a large bowl whisk together the flour, sugar, and salt. In a separate bowl whisk together the egg yolk, vanilla and ice water. Slowly pour into the flour mixture, mixing until combined. Cut the butter into the mixture with a pastry blender until pea-size clumps form. Knead the dough into a ball, then pat flat and wrap with plastic wrap. Refrigerate for 1 hour.
- After the dough has chilled, roll it out into a circle approximately ⅛" thick. Place into a tart pan with a removable bottom. Trim the dough so that it is flush with the rim, then place a piece of aluminum foil over top and pour in pie weights. Place in the oven and bake at 325 degrees for 20 minutes or until pale golden brown. Allow cooling while preparing the filling.
- To make the filling, in a medium-size saucepan placed over medium heat, add the heavy cream and whole milk. Heat until the mixture boils, then remove from the heat and stir in the chocolate until the mixture becomes smooth. In a medium-size mixing bowl whisk the eggs together. Slowly pour about ¼ of the mixture into the eggs, whisking vigorously to combine (and to prevent the eggs from scrambling). This will temper the eggs. Slowly pour the mixture back into the pan, whisking to combine. Pour the filling into the tart and place it in the oven at 325 for 25-30 minutes or until set.
- While the tart is baking, prepare the salted caramel. Heat the granulated sugar in a small saucepan over medium heat, stirring constantly to prevent burning. The sugar will begin to form clumps and will eventually melt and turn brown. Once the sugar has melted completely, add the butter. The mixture will bubble, continue stirring for 1-2 minutes, or until the butter has completely melted, then add the cream. Boil for 1 minute then remove from the heat and add the salt. Allow the caramel to cool along with the tart for about 15 minutes. Pour the caramel over the tart, taking care not to let it spill over the crust. You may have a few tablespoons leftover. Place the tart into the refrigerator to chill for 2 hours. Before serving garnish with flecks of sea salt.

-If you don't own pie weights you can use dry beans or rice. I also like to use a slightly smaller cake pan and place it on top of the foil-

