



## Foodservice East Recipe Card

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**RECIPE:** Hatfield Flat Iron Pork Steak Recipes

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### General Cooking Instructions:

1. On a preheated medium hot charcoal grill, grill flat iron on both sides 3-4 minutes each side.
2. Remove from grill and place on sheet tray and finish in oven until internal temperature reaches 145F.
3. Allow flat iron to rest (2-4 minutes prior to serving) and serve

### Recipes:

#### Pork Flat Iron Steak with Macadamia Pesto and Balsamic Glaze

4 each	Hatfield's Pork Flat Iron Steaks
As needed	Freshly Ground Black Pepper

See cooking Instructions above.

#### Macadamia Pesto

3 cups	Fresh Basil Leaves
2 cloves each	Garlic-whole
½ cup	Lightly Toasted Macadamias
½ cup	Lightly Toasted Unsalted Cashews
¼ cup	Freshly Grated Parmesan Cheese
As needed	Creta Farms Extra Virgin Olive Oil
To taste	kosher salt and freshly ground black pepper

In a food processor, add basil, garlic, and nuts and process until smooth. Add cheese and process until incorporated. Slowly add oil until a smooth paste exists. Season with salt and pepper.

## **Balsamic Glaze**

2 cups	Balsamic Vinegar-5yr old
1 cup	Sugar-White-Cane-Granulated
½ cup	Molasses-Black Strap

In a heavy bottomed saucepan reduce balsamic vinegar in half. Add sugar and molasses and continue to simmer for 15 minutes. Remove from heat and transfer to a holding container.

### ***Plating***

Top Flat Iron with one tablespoon of Macadamia Pesto and paint side of plate with Balsamic Glaze.

## **Pork Flat Iron with Salmi Sauce a l'Espagnole**

4 each	Hatfield Pork Flat Iron Steaks
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### ***Special*** Cooking Instructions

1. On a preheated medium hot charcoal grill, grill flat iron on both sides 3-4 minutes each side.
2. Remove from grill and place on oven-proof sauté pan and baste with 2 T of Hatfield Lard and finish in oven until internal temperature reaches 145F.
3. Allow flat iron to rest (2-4 minutes prior to serving) and serve

## **Salmi Sauce a l'Espagnole**

¼ pound	Butter Solids-Unsalted
2 T	Olive Oil
1 each	Garlic Clove-mashed
4 each	Shallots-peeled-diced
2 each	Carrots peeled-biased sliced
½ cup	Parsley root-peeled-diced
8 oz	Mushrooms-White-Button-washed
8 oz	Hatfield Tavern Ham-diced
2 each	Cloves-Whole
Pinch	Mace
2 each	Bay Leaves-Whole
4 each	Thyme Leaves-Whole-fresh
8 oz	Madeira Wine
1 ½ cups	Espagnole
2 T	Hatfield Lard
As needed	kosher salt and pepper

In a heavy bottomed sauce pan, heat butter and olive oil and add shallots, carrots, parsley root, and mushrooms and simmer for 3-5 minutes. Add ham and spices. Add wine and reduce by a third. Add Espagnole and bring to a low simmer. Whisk in Hatfield Lard and Simmer for 15-20 minutes until vegetables have softened and season with salt and pepper.

### ***Plating***

Spoon ½ cup of Sauce in center of plate and place Flat Iron Steak on top. Garnish with fresh herbs.

## **Cajun Rubbed Pork Flat Iron Steak with Bacon Grits and Andouille Sausage Gravy**

### **Cajun Rubbed Pork Flat Iron Steaks**

4 each	Hatfield's Pork Flat Iron Steak
As needed	Cajun seasoning
As needed	Peanut Oil
2-3 T	Hatfield Lard

Rub top side of each Pork Flat Iron steak with Cajun seasoning. In a medium hot sauté pan add peanut oil and place each flat Iron season-side down in oil. Brown seasoned side for 3-5 minutes and turn. Stir in Lard and coat and continue cooking for 3 minutes. Transfer to sheet tray and bake in oven at 400F until internal temperature reaches 145F.

### **Andouille Sausage Gravy**

2T	Hatfield Lard
3 T	Shallots-Diced
½ pound	Hatfield's Sliced Andouille Sausage
As needed	Cajun Seasoning
1 T	Dark Roux
3 T	Heavy Cream
1 -2 cups	Pork stock-Heated
As needed	kosher salt and pepper

In a sauce pan, heat lard and sauté shallots. Add Andouille and Cajun seasoning and sauté for 2-3 minutes. Add roux and sauté for 2-3 minutes. Slowly add cream and cook until thick. Add stock and simmer for 5-7 minutes. Seasoning and keep warm.

### **Apple-Wood Smoked Bacon Grits**

3 cups	Fully Cooked Adulah Mill's Grits
¼ cup	Hatfield Apple-Wood Smoked Bacon-diced

After Grits are fully cooked, fold in Apple-Wood Smoked Bacon

***Plating***

Spoon grits on center of plate and top with Andouille Sausage Gravy. Top with slices of Pork Flat Iron Steak. Serve and Enjoy!