

Yield: 4 servings

Total Time: 20 minutes

Seared Petite Filets

Recipe courtesy of Chef JJ Johnson

Ingredients:

4- 6-ounce pieces filet

Salt (to taste)

Pepper (to taste)

Grapeseed oil

2 cloves Garlic

5 sprigs Thyme

4 tablespoons butter

Method:

1. Turn on a cast iron pan on to high heat and add oil. Season the filets with salt and pepper, and once the oil is smoking start to sear. Sear the steaks for 3 to 4 minutes per side.
2. Once the steaks are seared on each side add in the thyme, garlic, and butter. Allow the butter to foam and begin to baste the steaks to finish cooking.
3. Remove the steaks from the pan and rest for about 5 minutes before serving.

JJ's Tip: Baste with butter, herbs, and garlic to enhance the flavor of the steak.

Yield: 4-6 servings

Total Time: 25 minutes

Truffle Potatoes

Recipe courtesy of Chef JJ Johnson

Ingredients:

2 pounds marble potatoes
6 tablespoons butter
2 garlic cloves
5 sprigs thyme
¼ cup parsley, rough chopped
1 black truffle

Method:

1. In a medium sauce pot, bring a medium pot of salted water to a boil. Boil the potatoes for about 15 to 20 minutes. Cook three quarters of the way and drain.
2. In a large Dutch oven medium high heat, add the butter to the pan. Cook the butter until browned and golden, do not burn.
3. Add the potatoes into the pan, season with salt, and sprinkle with parsley. Cook the potatoes for 2-3 minutes on each side until slightly golden.
4. Remove the potatoes and place on a platter. Shave the black truffle over the potatoes and serve.