



## CHILAQUILES WITH MARINATED FLANK

Serves 10

### Marinated Flank Steak

- 10 guajillo chilies
- 2 pasilla chilies
- 1 tsp cumin seeds
- 5 garlic cloves
- 1 tsp thyme
- 1 Tbsp oregano
- ½ c white vinegar
- ½ c water
- 6 allspice
- ½ cinnamon stick
- 3 fresh bay leaves
- 3 pounds flank

Heat a heavy skillet over medium heat. Place the dried guajillo and pasilla chilies into the skillet and cook, turning occasionally, until the color changes and the chilies have puffed, about 5 minutes. Set the chilies aside to cool for a moment. Meanwhile, toast the cumin in the hot skillet until the cumin seeds begin to pop; remove from the pan and set aside. Remove and discard the stems, seeds, and veins of the chilies, and place into a small bowl. Pour the boiling water over top, and cover. Let the chilies soak for 1 hour.

Grind the toasted cumin into a powder, and place into a blender. Add the garlic, thyme, oregano, vinegar, allspice, cinnamon stick, bay leaf and water. Remove the chiles from the soaking water, and place into the blender along with 1/3 cup of the soaking liquid. Cover, and blend until a smooth paste forms.

Place the beef into a mixing bowl, and pour the guajillo chile paste over top. Coat the roast on all sides with the paste, then cover the bowl with plastic wrap. Marinate for at least an hour or in the refrigerator overnight.

Remove the meat from the marinade and reserve marinade. Sear the flank steak on the grill or flat top. Let rest 10-15 minutes before slicing against the grain. Cook reserved marinade in a sauce pot with 1 cup of stock (or water). Until boiling. Add 2-3 TBSP of masa harina and cook until sauce thickens. This is the sauce for your chilaquiles

## CHILAQUILES WITH MARINATED FLANK...continued

Cook reserved marinade in a sauce pot with 1-2 cups of stock (or water) until boiling. Add 2-3 TBSP of masa harina and cook until sauce thickens. You should have roughly 3 cups of finished sauce. This is the sauce for your chilaquiles

### ASSEMBLING CHILAQUILES

- 10 Tortillas, cut into 6ths (best when slightly stale)
- 1/2 bunch fresh cilantro
- 4 eggs
- 1/2 cup queso fresco, plus 2 tbsp. (reserved)
- Red chile salsa (cooked/thickened reserved marinade)
- 1/4 cup Vegetable oil
- Seared Marinated Flank Steak
- Pickled red onions
- Crema

Preheat oven to 375. In a dutch oven, heat vegetable oil and quickly fry the tortillas in batches, set aside to drain. Scramble the eggs and set aside. Add a half of the reserved marinade to the hot oil and fry slightly. Add the crisped tortillas until softened (you may need to add some additional sauce to cover all the tortillas). In a casserole dish, alternate the remaining sauce with the saucy-cooked tortillas, scrambled eggs, and cheese until you run out of ingredients. Top with reserved cheese, cover and bake until eggs are set.

Remove from oven, top with crema, grilled flank steak, pickled red onions and cilantro.



## BEEF, CHEDDAR, KALE & ONION PIEROGI

Makes about 60 pierogis

### Dough

- 1 large egg
- 9 tablespoons milk
- 9 tablespoons sour cream
- 3 ¼ cups flour, plus more for board

### Filling

- 2 tablespoons olive oil
- 12 ounces ground beef chuck (20% fat)
- Kosher salt
- 1 large onion, finely chopped
- 1/4 bunch lacinato kale, destemmed, chiffonade
- 2 tsp Roast Rub with Love
- 3 ounces Beecher's cheddar

### Assembly

- Cornstarch (for dusting)
- All-purpose flour (for dusting)
- 1 large egg, beaten to blend
- Kosher salt
- ½ cup (1 stick) unsalted butter, divided
- Chives and sour cream (for serving)

### Dough

Whisk eggs, milk, sour cream, salt, and ½ cup water in a large bowl until combined. Add 3 cups of flour and mix with a wooden spoon until a shaggy dough forms. Knead in bowl with your hands until dough starts to stick together. Turn out dough to a work surface and continue to knead, adding flour as needed, a tablespoon at a time, if dough sticks to surface (you may not use all flour), until smooth and supple. Transfer dough to a lightly floured surface and cover with an overturned bowl or plastic wrap; let rest 1–2 hours.

## BEEF, CHEDDAR AND ONION PIEROGI...continued

### Filling

Heat oil in a medium skillet over medium. Add beef, season with Roast Rub with Love and cook, stirring infrequently and breaking into small pieces with a wooden spoon, until meat is browned and cooked through, 5–8 minutes. Transfer to a medium bowl with a slotted spoon.

Run a knife quickly through the chiffonaded kale to cut up any long pieces. Return skillet to medium heat. Add onion and kale, season with salt and cook, stirring often, until onion is translucent and browned around the edges and kale is soft, 8–10 minutes. Scrape into bowl with beef and mix to combine. Once cool, fold in the cheddar.

### Assembly

Lightly dust 2 parchment-lined rimmed baking sheets with cornstarch (this prevents the dumplings from sticking).

Divide dough into fourths. Working with one piece at a time (cover the rest with a kitchen towel). Roll out dough to a thickness of less than  $\frac{1}{8}$ ", frequently lifting up dough to dust with flour to prevent sticking. Punch out 3" circles. Gather dough scraps into a ball and set aside with other pieces of dough; keep covered in plastic.

Working with 1 round at a time, dip fingertips in egg wash and coat edges of round. Transfer about 1 Tbsp. filling to 1 side of round. Grasp dough from opposite side and pull up and over filling, stretching slightly, pressing down to seal edges together, and creating a semicircle. Crimp rounded edge with tines of a fork that have been dipped in flour. Transfer to prepared baking sheet, Repeat with remaining rounds, filling, dough pieces, and, if needed, leftover dough scraps (you should have 60 total).

### Cooking

Working in batches, cook pierogis in a large pot of boiling salted water with a spider or slotted spoon. Cook until wrinkly, slightly translucent, and floating, about 2 minutes.

Meanwhile, heat 1 Tbsp. butter in a medium skillet over medium just until it starts to brown. Using spider or slotted spoon, transfer pierogis directly from water to browned butter and cook, turning once, until golden brown and crisp on both sides, about 3 minutes. Transfer to a plate, drizzle with remaining butter in skillet, and season with salt. Repeat with remaining pierogis and butter. Serve with chives and sour cream.

Uncooked pierogis freeze great! Place a sheet tray full of formed pierogis in the freezer (making sure they aren't touching) and freeze overnight. Pull off sheet tray and store in freezer bags until ready to enjoy.



## OLIVE STUFFED TOP ROUND

From *Tom's Big Dinners* (Morrow, 2003)

Makes 6 to 8 servings

2 tablespoons olive oil (plus about 2 more tablespoons for cooking the steaks)

1 cup finely chopped onion

1 teaspoon minced garlic

1 cup pitted and chopped Kalamata olives

¼ cup finely chopped fresh flat leaf parsley

1 tablespoon finely chopped fresh thyme

½ cup toasted pine nuts

¼ cup currants

2 top round (about 1¼ to 1½ pounds each)

Kosher salt and freshly ground black pepper

To make the stuffing, heat the oil in a sauté pan over medium heat. Add the onion and cook until soft and caramelized, stirring occasionally, about 10 minutes. Add the garlic and cook until aromatic, a few minutes more. Remove from the heat and transfer to a bowl. Stir in the olives, herbs, pine nuts, and raisins. Set aside to cool.

To prepare the top round for stuffing, place one of the steaks on a work surface, cover it loosely with a piece of plastic wrap, and use a meat pounder to pound the steak about 1/3 inch thick. The surface area of the steak should increase by only about 25 per cent. Then, use your knife to score the steak in a criss-cross pattern, making 3 or 4 shallow cuts in each direction, not cutting all the way through. Turn the steak over to the unscored side and spread half the stuffing evenly over the surface of the steak, then roll it up the long way like a jelly roll. Using kitchen string, tightly tie the steak in 5 or 6 places to keep it securely rolled up. Season the outside of the steak with salt and pepper. Repeat with the other steak and the other half of the stuffing.

## OLIVE STUFFED TOP ROUND...continued

To pan-sear and roast the steaks, preheat the oven to 400°F. Pour about 2 tablespoons of olive oil into a roasting pan and straddle the pan over two burners on medium-high heat. When the oil is hot, put the steaks in the pan and sear them well on all sides, turning with tongs, until nicely browned, about 6 to 8 minutes. Remove the pan from the heat and remove the steaks to a plate. Discard any fat in the pan and scrape out and discard any burned bits that may have escaped from the stuffing. Put the steaks back in the roasting pan, put the pan in the oven, and roast, uncovered, turning the steaks over halfway through the cooking time (after about 7 to 8 minutes). When the internal temperature of the steaks reads between 120°F and 130°F on an instant-reading meat thermometer, after about 15 minutes total roasting time, remove the pan from the oven. Allow the steaks to rest about 5 to 8 minutes, then cut and remove the kitchen string.

Transfer the steaks to a cutting board and use a sharp knife (a serrated knife works well) to cut them into slices  $\frac{1}{2}$  to  $\frac{3}{4}$ -inch thick. Arrange the slices on a platter and pour any pan juices that may have collected over the top.

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