



Double Cut Strip Steak with Cherry Tomato and Garlic Confit. Delicious sides are served in cast-iron pans.

Sophisticated Steak

A MEATY MEAL EVERYONE CAN ENJOY

French Chef Laurent Tourondel

has been receiving accolades for his restaurant BLT Steak (BLT is short for Bistro Laurent Tourondel) since 2004 when he opened his first restaurant in Manhattan. He has been expanding his business ever since that time, creating BLT Fish, BLT Prime, BLT Burger, BLT Steak in Washington D.C. and Puerto Rico, and the nascent BLT Market at The Ritz-Carlton New York, Central Park. One of Tourondel's latest praises was sung by *Bon Appétit* when the magazine named him 2007 Restaurateur of the Year. In November, the modern steakhouse came to Village on the Green in Dallas.

With a color palette of chocolate browns, caramel-colored banquettes, ebony tables, walnut floors and golden lighting, the space is cozy, yet modern.

Tourondel says Dallas is a great market for the restaurant because many local diners are steak connoisseurs. "Food has really evolved in Dallas in recent years," Tourondel says. "Dallas has a sophisticated crowd that knows good food."

French techniques are apparent in Tourondel's menu. "I love being able to put my own twist on a classic concept, and I think Dallas is the perfect city to showcase that," he adds.

Customer favorites include steaks, of course, and Tuna Tartare with Avocado and Soy-Lime Dressing. Delicious sides served in cast-iron pans include Baked, Fried & Sautéed Potatoes, Stuffed Mushroom Caps and Shoestring Fries. The giant Popovers with Gruyère are a popular way to start off any meal.

"The Popover is easy to make. It has cheese, which Americans love, but it is different and original," Tourondel says. "I sent the recipe to my dad a few weeks ago. He made it and then sent me a picture."

Popovers, Leeks and Double Cut Strip Steak (see recipes on Page 44) make a great meal to serve family or guests any night of the week.

**All recipes by BLT Steak,
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Since 2004, Chef Laurent Tourondel has launched numerous restaurants across the country and abroad including BLT Steak, BLT Fish, BLT Prime, BLT Burger and the nascent BLT Market at The Ritz-Carlton New York, Central Park.

See page 44 for recipes. Visit houseandhomeonline.com to download or print recipes.

Double Cut Strip Steak

Serves 6 in large portions

- 3 (32-OUNCE) BONE-IN STRIP STEAKS
- 2 CUPS VIDALIA ONIONS, MEDIUM DICE
- 2 CUPS APPLEWOOD SMOKED BACON, CUT INTO LARDONS
- 2 CUPS BUTTON MUSHROOMS, QUARTERED
- 2 CUPS RED WINE SAUCE (see recipe below)
- 1/2 CUP UNSALTED BUTTER
- 2 CUPS CHERRY TOMATO CONFIT (see recipe below)
- 2 CUPS GARLIC CONFIT (see recipe below)
- 1 CUP WATERCRESS, PICKED
- 1 CUP PARSLEY LEAVES, ROUGHLY CHOPPED

To make the sauce, sauté the bacon in a large pan. Once the fat has been rendered, add the onions and mushrooms and cook for 3 to 4 minutes until soft. Add the red wine sauce and slowly whisk in butter a tablespoon at a time until the sauce is emulsified. Finish the sauce by adding the tomato confit, garlic confit, watercress and parsley.

To cook the steaks, heat grill to medium high heat and mark the steaks on both sides. Finish steaks in a 450-degree oven and roast for 10 to 12 minutes until medium rare. Allow the steaks to rest for 5 to 10 minutes. Slice into 1-inch slices and spoon sauce over the top. Serve immediately.

Cherry Tomato Confit

- 2 CUPS HALVED CHERRY TOMATOES
- 2 TABLESPOONS OLIVE OIL
- 2 SPRIGS THYME
- 1 BAY LEAF
- 2 CLOVES GARLIC, CRUSHED
- 1 TEASPOON SALT
- 1 TEASPOON SUGAR
- 1 TEASPOON WHITE PEPPER

Arrange the tomatoes in one layer on baking sheet. Drizzle them with olive oil and nestle the thyme, bay and garlic amongst the tomatoes. Season with salt, pepper and sugar, and bake at 200 degrees for 1 1/2 hours. Remove bay and thyme sprigs and strain off additional oil or liquid.

Garlic Confit

- 2 CUPS GARLIC CLOVES, PEELED
- 3 CUPS OLIVE OIL
- 3 SPRIGS THYME
- 1 BAY LEAF
- 3 SHALLOTS, FINELY CHOPPED
- 2 TABLESPOONS UNSALTED BUTTER

Bring all ingredients to a simmer and cook until garlic is soft and lightly golden, about 30 minutes. Strain off the oil and herbs and save for another use.

Red Wine Sauce

- 1 SPRIG THYME
- 2 CLOVES GARLIC, FINELY CHOPPED
- 3/4 CUP BUTTON MUSHROOMS, ROUGHLY CHOPPED
- 1/2 CUP RED WINE VINEGAR
- 1 TABLESPOON SUGAR
- 1 (1.5 LITER) BOTTLE RED WINE
- 6 TABLESPOONS PORT
- 1 QUART VEAL STOCK

Popovers

 Serves 6 (makes approximately 12)

- 4 CUPS MILK, WARMED
- 8 EGGS
- 4 CUPS FLOUR
- 1 1/2 HEAPING TABLESPOONS SALT
- 2 1/4 CUPS GRATED GRUYÈRE
- POPOVER PAN

Place the popover pan in the oven. Heat the oven and pan to 350 degrees. Gently warm the milk over low heat and set aside. Whisk the eggs until frothy and slowly whisk in the milk (so as not to cook the eggs). Set the mixture aside.

Sift the flour with the salt. Slowly add this dry mixture to the egg mixture and gently combine until mostly smooth. Once combined, remove the popover pan from the oven and spray with nonstick vegetable spray. While the batter is still slightly warm or room temperature (definitely not cool), fill each popover cup three-fourths full. Top each popover with approximately 2 1/2 tablespoons of the grated Gruyère.

Bake at 350 degrees for 50 minutes, rotating pan half a turn after 15 minutes of baking, until golden brown. Remove from the oven, remove from the pan and serve immediately. (These also can be topped with caramelized onion and diced bacon if desired.)

Leeks

 Serves 6

- 6 LARGE LEEKS
- FINE SEA SALT AND PEPPER
- 1/2 CUP WALNUT OIL
- 1/4 CUP SHERRY VINEGAR
- 3 TABLESPOONS CHOPPED CHIVES
- 6 OUNCES FOURME D'AMBERT, GORGONZOLA
OR A CREAMY BLUE CHEESE
- CARAMELIZED WALNUTS

Clean and trim leeks. Tie leeks together — three in a bunch. Bring salted water to a boil, and boil leeks for 15 minutes. Drain and plunge leeks into ice water. Cut leeks crosswise. Arrange leeks with cut side down, salt and pepper and drizzle oil and vinegar. Sprinkle with chives. Place a little cheese on each leek. Scatter the walnuts over the leeks.

Heat butter in a sauce pot and sweat shallots with thyme, bay leaf and garlic until translucent. Then add mushrooms and cook briefly until the water has cooked out. Add red wine vinegar and sugar, reduce until almost dry. Add the red wine and port, reduce to a syrup. Add veal stock and reduce to sauce consistency, approximately 20 minutes. Finish by whisking in butter and seasoning with salt and pepper. Remaining sauce can be frozen to use another time.



CLOCKWISE (From above): Gruyère Cheese Popovers, Double Cut Strip Steak, Leeks with Caramelized Walnuts and Gorgonzola

