

Roasted Oysters & KC Strip ***with a Bourbon Bacon Sauce,*** ***Garlic Infused Smashed Potatoes and Asparagus***



INGREDIENTS

*For the KC Strip With
Bourbon Bacon Sauce:*

8 oz KC Strip
 Veloute sauce
 2 sprigs parsley
 1 oz. Jim Beam
 3 strips cooked bacon
 ½ oz extra virgin olive oil
 Dash salt and pepper
 Dash steak seasoning

*For the New Orleans Style
Oyster Roast:*

8 blue point oysters
 2 Tbs. Sweet cream Butter
 2 Tbs. lemon Juice
 2 Tbs. Franks Hot Sauce
 8 Strips of Bacon
 3 oz Blue cheese salad
 dressing
 8 Shrimp 25–30 count size
 3 slices provolone cheese
 4 sprigs fresh parsley
 Half white onion
 Half lemon
 1 Tbs. Creole seasoning

DIRECTIONS

For the KC Strip With Bourbon Bacon Sauce:

Prepare your grill and have ready to cook. Take your steak and rub olive oil on both sides. Dash your salt and pepper and steak seasoning on both sides as well. Place steak on grill and cook to desired temperature. Once the desired temperature is complete, take the steak off the grill and let set on separate plate. Begin making sauce.

Sauce:

2 oz of veloute (see recipe below) bring to a simmer, add parsley and add bourbon. Do not let pan overheat as the bourbon is going to flash and flambé. As the alcohol content of the bourbon burns off stir and add bacon bits at end as your ready to apply to steak allowing to bacon to remain crisp. Plate steak and pour sauce atop steak and serve.

For the New Orleans Style Oyster Roast:

Place oysters in shell on sheet pan and roast in oven at 350 degrees for 8 to 10 minutes. Once oysters are baked make sure they have opened during the roasting process. Any oyster still closed is to be discarded. Once cooled, shuck the top shell leaving the Champaign (juice) of the oyster with the meat. Take your knife and clear the meat from the shell so that it is loose. While cooling boil your shrimp once deveined in sauce pan with ½ lemon, ½ onion and Creole seasoning. Once cooked cool on ice and set aside. With oyster's cleaned and shucked, add ¼ tsp of butter, lemon juice, hot sauce to each oyster. Place one shrimp to each oyster, placing it on top of each piece of meat. Take the strips of bacon and chop and add to blue cheese dressing to make a slurry. Once slurry is made, place a dollop of mixture on each oyster combination. Take you slices of provolone cheese and cut them into thirds and place a slice of provolone on each oyster. Put back in oven and roast until cheese begins to caramelize at 350 degrees. Once plated chop parsley and splash on top of oyster and serve

specialty of:
 Chef Bear Cohen

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INGREDIENTS

For the Veloute Sauce:

3 tablespoons butter

3 tablespoons flour

2 cups chicken stock

Salt

Freshly ground white pepper

DIRECTIONS

For the Veloute Sauce:

In a saucepan, over medium heat, melt the butter. Stir in the flour and cook for 2 minutes. Whisk in the stock, 1/2 cup at a time. Whisk until smooth. Season with salt and pepper. Bring the liquid to a boil and reduce the heat to low and cook for 15 minutes. Remove from the heat and serve.

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