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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

CHEF FEKER'S NEW YORK STEAK

Ingredients

- 1/2 cup extra virgin olive oil
- 1/2 cup Worcestershire sauce
- 1/4 cup chopped garlic
- 1 tablespoon fresh ground black pepper
- 1 tablespoon red wine vinegar
- 1/2 teaspoon fresh chopped basil
- 1/2 teaspoon fresh chopped oregano
- 1/2 teaspoon fresh chopped Italian parsley
- 1/2 teaspoon fresh chopped sage
- 4 (1/2 pound) New York strip steaks

Directions

1. In a bowl, mix the olive oil, Worcestershire sauce, garlic, black pepper, red wine vinegar, and fresh herbs. Pour into a large resealable plastic bag. Season steaks on both sides with sea salt. Gently shake to coat. Seal bag and marinate steaks a minimum of 2 hours in the refrigerator.
2. Preheat grill for high heat.
3. Lightly oil the grill grate. Discard marinade. Place steaks on the grill, and cook 7 minutes on each side, or to desired doneness. Top with roasted baby onions and garlic. Recipe follows.

Ingredients (for the sauce)

- -6 small onions (chipollinis or baby onions) cut in sixths
- -8 garlic cloves lightly smashed
- -2 tablespoons Extra virgin olive oil
- -2 tablespoons balsamic vinegar
- -1 sprig rosemary chopped fine
- -salt and white pepper

Directions (for the sauce)

1. In a stainless steel bowl mix together the first five ingredients. Season with salt and pepper. Transfer from the bowl to a large piece of aluminum foil. Wrap tightly and seal well. Wrap with another piece of aluminum foil to prevent leaks. Cook on the grill over low to medium heat until the onions are tender. About half an hour to 45 minutes. Let cool slightly. Carefully open the foil so not to spill the juices. Top each steak with the roasted onions and garlic then spoon any leftover juice over them.