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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

IL MITO'S STEAK AND EGG

My Dear Fekeroodies,

This is one of our signature dishes at IL MITO during our Sunday brunch. A great way to look at this dish is simplicity at its best: great, fresh ingredients plus great cooking techniques equal great results.

Serves 4

4, 8 oz Prime Choice Grade New York Steak

Ingredients for the Marinade

- 2 tablespoons paprika
- 2 tablespoons Cumin
- 1 tablespoon ground Mustard seed
- 1 tablespoon Cloves
- 2 tablespoons black pepper
- 2 tablespoons turmeric
- 1 tablespoon Chili powder
- 1/2 Cup Worcestershire
- 1/4 Cup olive oil

Directions

1. Whisk together all dry ingredient then whisk in wet liquids. Place steaks in a self-closing plastic bag, large enough to accommodate all four steaks. Pour marinade in the bag, close bag, shake well. Place bag on plate and place in the refrigerator for a minimum of two hours.
2. Once ready, heat a grill pan or your grill. Remove steaks from the marinade, allow to rest at room temp for approximately 10 minutes.
3. Place steaks on the hot side of the grill, two minutes per side. Move to the medium side of the grill for another two minutes per side. Let rest on the cold side of the grill and your steak will be ready to a perfect medium rare.
4. Do as we do at IL MITO and serve with your favorite style of eggs, roasted potatoes and asparagus.

Chef's Note: Freeze marinade for future use or discard extra marinade.