

The logo features a stylized illustration of a wine bottle with a cork popping out, with a flame-like shape representing the cork and the wine being poured. The word "Uncorked" is in a grey, sans-serif font, and "kitchen" is in a larger, orange, sans-serif font.

# Uncorked kitchen

Cooks

Steakhouse

Style

*@uncorkedkitchen*

*#uncorkedkitchen*

## Smashed Potatoes

### Ingredients:

1.5 pounds baby red potatoes (or any other potato you like)  
3 Tbs extra virgin olive oil  
2-3 sprig Thyme, picked  
Kosher salt and freshly ground black pepper to taste

### Directions:

Preheat Oven to 450 Degrees.

Place potatoes in a pot and cover with cold water. Add some salt. Bring to a boil. Reduce to a simmer and cook potatoes until they are fork-tender, about 20 to 30 minutes depending on the size of the potato.

Drain and transfer to a sheet pan that has been generously drizzled with olive oil leaving plenty of room between each potato. Use a potato masher or fork to gently press down each potato until it slightly mashes to about ½ inch thick, working in a cross hatched pattern to create some texture/ridges. Or use your hand to crush. If the potato falls apart a bit, simply push the pieces together.

Drizzle the top of each generously with more olive oil. Sprinkle potatoes with kosher salt, fresh ground black pepper and fresh picked thyme.

Bake in a preheated oven for 25-30 minutes until crispy and golden brown

## Rosemary Carrots with Honey

### Ingredients:

1 lb. carrots, peeled cut into 1 inch pieces  
2 tbsp. olive oil  
1 sprig fresh rosemary, leaves stripped and chopped  
1 tbsp. honey

### Preparation

Preheat the oven to 450°. On a large rimmed baking sheet, toss the carrots, oil, and rosemary. Season with salt and pepper. Place the carrots on the rack in the upper third of the oven. Roast, turning once, until golden brown and tender, about 25 minutes. Drizzle with the honey.

## Pan Seared Bacon Wrapped Steak

Serves 2

Ingredients:

2 6-8 oz Steaks of your Choice (Sirloin or Coulotte works great)  
2 thin slices bacon (if thick pre-render the bacon)  
Kosher salt and freshly ground pepper  
1 tbs vegetable oil  
1 tbs Butter

Directions:

Wrap each steak with a piece of bacon and tie with 1 piece of twine

Pat steaks dry and sprinkle all over with salt and pepper.

Heat a 8-10 inch heavy ovenproof skillet (not nonstick) over medium heat until hot. Add the vegetable oil to the pan and carefully lay the steaks in the pan and cook, without moving, until well browned, about 2 minutes. Flip the steaks and continue to cook until an instant read thermometer inserted in the center registers 120 degrees for medium-rare, 3 to 7 minutes. During the last few minutes of cooking place the butter in the pan and baste the steak with a spoon and the melted butter

Transfer steaks to a platter and let stand, and loosely covered with foil, 10 to 15 minutes. Reserve the pan for the sauce.

Remove string and serve with brandy cream sauce.

## Brandy Cream Sauce

Ingredients:

1 small shallot, thinly sliced  
1 teaspoon brown sugar  
¼ cup brandy  
½ cup heavy cream  
2-ounces butter

Directions:

Using the residual heat in the pan from cooking the steak, cook the shallots and brown sugar. Deglaze the pan with brandy and return pan to high heat. The brandy may flambé when you turn the heat back on so be careful. Smother the flame with heavy cream and reduce the sauce for a couple minutes until thickened. Turn the pan off and add the whole butter, stirring constantly until a thickened sauce is achieved. If sauce gets over reduced and too thick gradually add some warm water to the sauce and stir to combine. Spoon sauce over the steaks and serve.