

Steak Tartare

FEEDS

2

PREP

15 min

Ingredients

8 oz top sirloin steak, 1 tbsp. finely chopped parsley, 1 tbsp. finely chopped capers, 1 tbsp. finely chopped shallots, 1 tbsp. finely chopped pickles, 2 dashes hot sauce, 2 dashes Worcestershire sauce, 1 tbsp. Dijon mustard, 1/2 tsp salt, 2 egg yolks (kept separate)

Directions

1. Chill all ingredients along with a cutting board and mixing bowl, for 20 minutes before you begin. Finely chop the steak until minced.
2. Place the minced steak in the bowl. Add the remaining ingredients, except the eggs, and mix into the beef with a fork.
3. Shape the mixture into two round patties and make an indentation in the middle of each. Place them in the refrigerator until ready to serve. To serve, place each patty in the middle of a plate and lay an egg yolk in the indentation.
4. ENJOY!