

# SNAKE RIVER FARMS

## PETITE SIRLOIN STEAKS

### DUSTED WITH ESPRESSO BRAVA SEA SALT

Italian Espresso is savored for its intense coffee aroma and smooth, yet concentrated flavor. When fused with natural sea salt, this distinct combination becomes a wonderful compliment to the succulent flavor of Wagyu Sirloin. We recommend serving this dish as an appetizer or small entrée and pairing with a bold Cabernet Sauvignon or Zinfandel.

#### **Ingredients:**

Petite 4 oz sirloin steaks

Plain sea salt

Espresso Brava Sea Salt

1. Heat oven to 350°F. Meanwhile, heat an oven proof skillet over medium heat until hot. Season steaks with plain sea salt; place steaks in skillet.
2. Brown steaks 4 minutes, turning once.
3. Place skillet into preheated oven; cook according to chart, turning once. Remove from oven when internal temperature reaches 135°F, approx. 8-13 minutes for medium rare; and 150°F and 13-18 minutes for medium doneness.
4. Remove steaks from skillet; Lightly dust with ESPRESSO BRAVO SEA SALT. Tent loosely with aluminum foil. Let stand 5 minutes. (Temperature will continue to rise about 5°F to reach 145°F for medium rare; 160°F for medium doneness.)

**AFTER DINNER...** Sprinkle your Espresso Brava salt over chocolate based desserts including creamy ice cream, tiramisu, and rich fudge brownies. Be creative!



\*Please note that cooking times vary with the size and temperature of the steak. Always use a meat thermometer. For medium-rare, be sure meat has reached an internal temperature of 145°F.