

**Grilled Chili-Crusted Ribeye,  
Red and Green Sauces,  
Asparagus-New Potato Salad**

Serves 4

4 ea. 14 oz. prime ribeye steaks

2-3 Tbs. Olive oil

2 Tbs. Kosher Salt

1-2 Tbs. Ancho chili powder

Black pepper from a pepper mill

**Red Sauce**

**Green Sauce**

**Asparagus-New Potato Salad**

1. Rub steaks with olive oil. Season well with salt, Ancho chili powder and pepper.
2. Pre-heat grill and get coals nice and hot.
3. Grill steaks to temperature. Set aside to rest for five minutes.
4. Place a spoon of each sauce on either side of a plate. Spread out sauce to mirror each half of the plate.
5. Place rested steak across plate. Place pile of asparagus across steak.

**Green Sauce**

2 Lb Peeled, washed tomatillos

2 ea. Whole jalapenos, de-stemmed

½ C Rough chopped white onion

10 Cloves Whole garlic

2 tsp. Salt

¼ C Chopped cilantro

1. Clean tomatillos by immersing in cold water and removing skins

2. Place tomatillos in a wide, shallow casserole with whole jalapenos, onion, whole garlic and salt.
3. Roast vegetables in a pre-heated 500° oven for about 45 minutes until soft and lightly browned. (Can also be roasted in a pan over a hot grill with the lid on.)
4. Pass through a food mill on the medium mesh blade.
5. Add chopped cilantro to strained sauce and combine thoroughly with whisk.
6. Hold warm.

### **Red Sauce**

- 2 Tbs. Olive oil
- ½ C. Chopped white onions
- 6 Cloves peeled garlic
- 3 ea. Ancho peppers, stems and seeds removed
- 3 C. Whole canned tomatoes
- 1 Tbs. Salt
- 2 tsp. Black pepper

1. Heat wide, high-sided skillet on range over medium heat
2. Place oil in pan. Add onions, garlic, and peppers and sauté until soft and lightly browned
3. Add tomatoes and seasonings.
4. Bring to a boil and reduce to a low simmer.
5. Simmer 45 minutes. Make sure Ancho peppers are soft!
6. Puree well with blender.
7. Push through a fine mesh strainer.
8. Hold warm.

### **Asparagus-New Potato Salad**

- 1 # Asparagus, cleaned, blanched, and cut into 2 inch chunks
- 1 # New potatoes, blanched, cooled and halved or quartered
- 1-2 Tbs. Extra-virgin olive oil
- 1-2 Tbs. Good balsamic vinegar (the aged 10 yr. or more is great stuff)
- Salt and Pepper
- 8-10 leaves of basil, torn

1. Combine all ingredients and let rest for at least 30 minutes. Adjust seasonings and serve.