



## Recipes

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# Steak Brochettes & Buffalo Bleu Cheese Tortilla “Frites”

Prep Time: 10 Minutes

Cooking Time: 7 Minutes

Serves 1

### Ingredients:

2 each 12" Jalapeño Cheese Wraps (10256)

Wooden Skewers

Vegetable Oil or Olive Oil for brushing

6 oz. wt. Sirloin Steaks Filets, cut 1" wide strips

1/4 tsp. Rosemary Sea Salt

1/4 tsp. Black Pepper

1 oz. vol. Gorgonzola Creme Fraiche, see recipe

Gorgonzola or Bleu Cheese Crumbles garnish

Green Onions garnish

### Directions:

1. Cut buffalo bleu cheese tortillas in half and place half moon stack together.
2. Cut into thin julienne strips, pommes frites style.
3. Thread sirloin steak strips onto wooden skewers and place on parchment lined half sheet pan.
4. Brush oil on all sides of steak skewers and thoroughly season with rosemary sea salt and cracked black pepper.
5. Place steak brochettes on preheated grill and sear on both sides until desired temperature is reached. Remove from heat and hold warm.
6. Drop buffalo bleu cheese tortilla strips in fryer approximately 30 seconds or until tortillas begin to turn just lightly golden brown at edges. Remove from fryer and drain.
7. Season tortilla frites with salt and pepper.
8. Place on plate. Drizzle buffalo bleu cheese tortilla frites with Gorgonzola crème Fraiche.
9. Arrange brochettes on or around tortilla frites. Garnish with gorgonzola crumbles and green onions.



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### Gorgonzola Crème Fraiche

Serves 1

#### Ingredients:

- 1/2 tsp. Fresh Garlic , minced
- 1/2 tsp. Green Onion , thinly sliced, white parts only
- 1/8 tsp. Worcestershire Sauce
- 1/3 cup Heavy Cream or Buttermilk
- 1/3 cup Sour Cream
- 1 oz. vol. Gorgonzola Crumbles

#### Directions:

1. Place all ingredients together in food processor.
2. Blend until smooth.
3. Season to taste with a splash of hot sauce if desired.
4. Place in squeeze bottle.
5. Label, Date and Refrigerate.