

Sirloin Steak with Scallion Butter

3 lbs Choice Sirloin to Butt.....Cut to 8 oz portions

Brine: 1 TBSP Kosher Salt
1 TBSP Sugar
4 Cups Water

Stir until dissolved

Cover Sirloin for 24 hours

Scallion Butter:

2 Sticks Softened Butter
1/3 Cup Chopped Green Onion
2TBSP Parsley Flakes
3/4 TBSP Light Soy Sauce
3/4 TBSP Lemon Juice
1 TBSP Minced Garlic
Pinch of Pepper
Pinch of Salt

Place all in a Food Processor and blend until smooth

Glazed Baby Carrots

1 lb Baby Carrots
3 TBSP Butter
1/4 Cup of Brown Sugar
1/4/ Cup Water
Season with 1 tsp Kosher Salt
Boil carrots for 20 minutes and drain water from carrots.
Add Brown Sugar, Butter, water and salt.
Return to heat and boil down to form a glaze on carrots.