



CATEGORY: CREATIVE / EXOTIC

Pasta, Cheese and Steak Marchand

Submitted by: Steve and Ken Blyth

Ingredients:

12oz dried elbow ,gluten free pasta , such as Quinoa
1 1/2 cups of milk
1/4 cup butter melted
1/2 teaspoon ground white pepper
1/4 teaspoon salt
8oz American cheese cut into 1/2 inch cubes
4oz Gorgonzola blue cheese shredded
4oz Shopshire blue cheese shredded
2.5oz Double cream brie shredded
*all cheeses brought to room temperature
4 squirts of red hot sauce, such as Frank's
2 (6 ounce) fillets of beef (from fillet with merlot sauce recipe) diced.

Pasta Directions:

Turn on broiler to oven and leave the door cracked. Cook pasta according to package directions. Return to pot. Add milk, melted butter, pepper, salt. Stir in cheeses, filet and red hot sauce

Place on bottom rack of oven under broiler with the door cracked until top of pasta slightly browned. About 6/7 minutes. Shut the door and turn off the oven. Remove 13-14 minutes later after it has been in for a total of 20 minutes. Lightly stir and let stand 10 minutes. Lightly cover with merlot sauce to taste.

Filet with a Merlot Sauce Ingredients:

1 (750 milliliter) bottle of Merlot wine
2(14.5 ounce) cans low sodium chicken broth
1(14.5)can beef broth
2 tablespoons unsalted butter, softened
1 tablespoon all-purpose butter
1 tablespoon olive oil
2(6 ounce) fillets of beef (salt and peppered then let stand to room temperature)
Freshly ground pepper to taste
1/4 cup chopped shallots
1 tablespoon chopped garlic
1 teaspoon fresh thyme

Directions:

1. In a heavy sauce pan over high heat, combine wine, chicken broth and beef broth. Bring to a boil, and cook until mixture is reduced to 2 cups, about an hour. (This can be prepared a day ahead-cover and refrigerate)

2.In a small bowl, mix butter and flour. Heat 1 tablespoon olive oil in a large skillet over medium heat. Sauté steaks until medium rare, about 4 minutes per side. Transfer steaks to a plate.

3. Stir shallots, garlic and thyme into skillet. Add 2 cups reduced wine mixture to skillet. Bring mixture to a boil, scraping up any browned bits. Whisk in butter mixture until smooth. Boil sauce until thick enough to coat a spoon, about two to three minutes. Spoon over paste to taste.