

Coffee & Cocoa Filet



Ancho Chile Butter

2 lb.	Butter, softened
3 oz.	Ancho Pepper; hydrated, seeded, stems removed
3 oz.	Roasted garlic cloves
½ oz.	Cilantro, chopped
1 oz.	Scallion, chopped
¼ cup	Lime zest
1 Tbsp	Lime juice
1 oz.	Kosher salt

1. Purée the garlic and ancho chiles.
2. Add all ingredients to softened butter, mix well.
3. Roll in plastic wrap and freeze.
4. Slice in 1 oz. rounds.

Coffee & Cocoa Rub

4 oz.	Ground coffee
4 oz.	Cocoa powder
2 oz.	Ground cinnamon
4 oz.	Porcini mushroom powder
4 oz.	Kosher Salt

1. Combine all ingredients & store in a sealed container.

Angry Onions

1 cup	Wondra® flour
1 cup	All purpose flour
2 tsp	Cayenne pepper
2 Tbsp	Chili powder
2 Tbsp	Kosher salt
1 lb.	White Spanish onions, sliced very thin
	Oil for frying

1. Combine all of the dry ingredients, mix well.
2. Toss the onions in the dry mix until well coated, shake off excess mix.
3. Fry in hot oil in small batches, drain on paper towels.

Coffee & Cocoa Filet

1 ea	14 oz. Filet
1 oz.	Coffee & Cocoa Rub

SAUCE:

2 oz.	Ancho Chile Butter
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GARNISH:

1 oz.	Angry Onions
¼ tsp	Chopped parsley

1. Season the filet on all sides generously with the Coffee & Cocoa Rub and broil to desired temperature.
2. Top the filet with 2 (1-oz.) rounds of the Ancho Chile Butter and flash under the broiler to melt.
3. Garnish with 1 oz. of Angry Onions and chopped parsley.

