

Old Homestead Steakhouse's Porterhouse and Kobe Beef Lollipops

Ingredients:

48-ounce USDA prime dry-aged porterhouse steak.
12-ounce Kobe sirloin.
Kosher salt, pepper to taste.

Directions:

For porterhouse:

Position upper most rack approx. 6 inches from top.

Pre-heat broiler to highest temperature.

Salt and pepper porterhouse and Kobe.

While broiler is warming, add oil to a grill pan on stove, warm on high heat.

Maintaining high heat, sear both sides of porterhouse 5 minutes each side.

Transfer grill pan to oven, broil each side 10 minutes for medium rare finish. (Extra 5 minutes each side for medium finish.)

For Kobe:

In skillet, sear both sides on high heat 2 minutes for rare finish.

Remove and cut into cubes.

Place Kobe cubes on lollipop sticks.

After removing porterhouse from oven, place Kobe lollipops into porterhouse.

Old Homestead Steakhouse Out-Of-This-World Cheesy Garlic Lobster Mashed Potatoes

Ingredients:

3 pounds Yukon gold potatoes.
1 pound gourmet Swedish moose cheese.
1 quart heavy cream.
2 sticks unsalted butter.
2 teaspoons roasted garlic paste.
Salt and white pepper to taste.
1/2 pound lobster meat.

Directions:

For lobster:

Fill 8-quart sauce pan halfway with water, cover and bring to a boil.

Add lobster to boiling water, cover and steam 25 minutes.

Transfer lobster to bowl of ice water and set aside.

For potatoes:

Fill 8-quart sauce pan halfway with water, cover and bring to boil.

Peel and cut potatoes into chunks, add to boiling water and cook 40 minutes.

Drain water from potatoes.

In same sauce pan, mash potatoes with a potato masher.

Add heavy cream, butter, garlic, salt and pepper, then beat with whisk.

Fold lobster into potatoes.

Place mashed potatoes into baking dish.

Shred cheese with grater.

Sprinkle cheese across top of potatoes.

Place baking dish in oven at 250 degrees for 3 minutes, or until cheese is melted.