



Steak Frites  
with Chef Bridget Charters

*French Green Salad with Anchovy Vinaigrette*  
*Pan Seared Steaks with Blue Cheese Butter*  
*Classic Pommes Frites*

### Ingredients:

2 Frisee, baby heads (about 6 loose handfuls of greens-washed)  
2 Belgian endive, cut in half, stems removed and cut into 2" pieces  
4 cups mache or baby arugula, or baby heads of gem lettuces  
1 small shallot, diced fine  
2 filets anchovy  
1 tablespoon Dijon  
3 sprigs tarragon, picked  
3 tablespoons Champagne vinegar  
½ cup extra virgin olive oil  
4 8 ounce steaks - some type of lesser cut such as sirloin, top round, teres major, tri tip, flat iron  
4 tablespoons unsalted butter, at room temperature, plus 1 1/2 tablespoons, melted  
1 ounce Roquefort cheese, at room temperature  
4 large baking potatoes, or a nice waxy potato like a kennebec  
Peanut oil, for deep-frying  
Coarse sea salt and freshly cracked black pepper

### Equipment:

Salad bowl  
Whisk  
Cutting board  
Chef knife  
Cast iron pan, or heavy bottomed pan for searing steaks  
Deep saute or sauce pan for frying fries  
Small, medium, large mixing bowls  
Meat thermometer  
Candy thermometer for fryer oil.

- *Some meat thermometers may be able to tell oil temperature as well. Be sure to check your thermometer.*