Skagit River Ranch Wagyu Beef Tartare with Dijon and Grilled Romaine
Ingredients

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Recipe Credit: Maria Hines and Jason Brzozowy | Serves 4 | About Skagit River Ranch

Ingredients

- 340 g Wagyu top sirloin
- 2 medium shallots, peeled, finely diced
- 2 garlic cloves, peeled, finely diced
- 1 bunch chives, finely sliced
- 15 mL Dijon mustard
- 1 head red romaine lettuce
- 1 baguette
- Salt and black pepper
- 30 mL olive oil

Directions

1. Season the steak liberally with salt and black pepper. Let cure for 1 hour. Small dice the top sirloin. Combine with shallot, garlic, chives and Dijon. Season with salt and black pepper to taste.

2. Remove any loose outer leaves from the romaine. Cut in half and season with salt and pepper. Grill the romaine over high heat until tender and having defined grill marks.

3. Slice the baguette on a slight bias about ½-inch thick and season the slices with olive oil, salt and pepper. Grill the bread on each side until crispy.

4. Thinly slice the romaine and serve with the tartare and grilled bread.