

Wagyu Steak Night



Recipe by Amber

Penney Farms Princess

Take the steak out of the refrigerator about 15 minutes before cooking it.

Next, season it with salt and a little fresh cracked pepper.

Heat a cast iron pan to high heat. (I've tried stainless steel versus cast iron, and cast iron wins every time.)

Cut off a strip or two of the steak, about an inch wide and put it directly in the hot skillet. No oil. By the time you're finished cooking this steak, your pan will be coated in oil.

Cook the strips of wagyu for about 60 seconds on each side. That's it. You want it seared on the outside, and a nice medium rare on the inside.

Once the first wagyu strip is finished cooking, place it on a board to rest, then slice it into bite sized pieces. Continue cooking the steak in batches like this throughout your meal.

Serve with soy sauce.

THE EXPERIENCE

For the meal, you can make yourself a nice crisp simple salad, like my Simple Arugula Salad, and enjoy that along with each bite of steak throughout the meal. The lemon juice in the salad, and the peppery arugula pair really nicely with the richness of the steak. When we enjoy the meal like this, we usually stand or sit around the kitchen island sipping on wine and enjoying every single bit.

For an extra boujee experience, you can create a coursed meal with these additional recipes on www.PenneyFarmsPrincess.com.

Course 1:

Grazing Board

Course 2:

A5 Japanese Wagyu Steak & a Simple Arugula Salad

Course 3:

A5 Japanese Wagyu Steak & a Ribbon Salad

Course 4:

A5 Japanese Wagyu Steak & a Blue Cheese Apple Walnut Salad

Course 5:

Champagne Granita