NEW STEAKHOUSE CLASSICS

ABOUT THIS CLASS

Brown Butter Potato Salad is a perfect accompaniment to the most perfect steak you'll ever make! Reverse-searing is an easily customizable skill set, and you'll be astounded with the gorgeous steak you'll make (and eat!) Top everything with crispy frizzled onions, and you'll have steakhouse-style dinners at home!

MENU

Reverse-Seared Ribeye
Browned Butter Warm Potato Salad
Frizzled Onions

SKILLS YOU'LL LEARN

- Knife Skills
- Reverse-Searing
- Browning Butter
- Deep Frying
- Flavor Profile Building



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