

Grassfed Beef Tartare

Submitted by Will Harris and Chef Patrick Gebravel

1# White Oak Pastures Chopped Steak
1/2 Onion, small dice
3 T Capers, chopped
1 T Celery Leaves chopped
1 t Salt
1 t Black Pepper, fresh ground
2 T dressing

dressing

1 T Lemon juice
1 T Dijon mustard
1 Anchovy, chopped fine
3 T Virgin Olive Oil
mix all except olive oil in food processor, with motor running, drizzle in oil. Reserve chilled.
Serve chilled and very cold.

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