



WILD. NATURAL. SUSTAINABLE.

Hudson Jane's Grandma Johnson's Beef and Noodles

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Ingredients

1 ea. Fossil Farms Angus Flap Tri Tip Steak or [Angus Inside Skirt Steak](#)
1 ea. store bought egg noodles (we make our own, but for the home cook, store bought is easier!)
¼ cup Canola oil Candied Shallots (recipe below)
Mushroom Gravy (recipe below) Dry rub (see recipe below)

Dry Rub

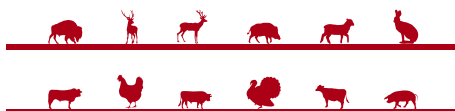
1 cup Paprika ¼ cup Ground fennel seed
1/8 cup Red chili flakes 1/8 cup Black pepper
Combine all ingredients and set aside.

Mushroom gravy

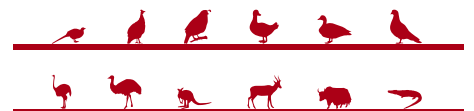
4 cups Mushroom stock 1 lb. Cremini mushrooms, cleaned
1/8 tsp. Red chili flake 1/8 tsp. Ground nutmeg
2 oz. Butter 3 tbsp. All-purpose flour
1 tsp. Salt ¼ cup Extra virgin olive oil
3-4 sprigs Fresh thyme

Pre-heat oven to 400. Heat saucepan over medium heat. Add butter to melt. Add flour, chili flake, nutmeg and salt and stir to mix well to make a blonde roux (2-3 minutes). Add mushroom stock and stir to combine. Stir occasionally and simmer for 25-30 min. Quarter cremini mushrooms and coat with olive oil, thyme and season with salt and pepper. Put in oven for 10-12 minutes, or until golden brown and set aside. Once gravy has reduced down to a thickness that will coat a wooden spoon, strain and place roasted cremini mushrooms in gravy. Check for seasoning, and add salt and pepper to taste. Set aside for later.

Continued on next page



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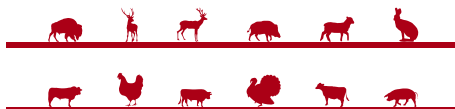
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Candied Shallots

- 5 Shallots, cleaned and peeled
- 1 cup Balsamic vinegar
- 1 cup Sugar
- 1 ea. Bay leaf

Pre-heat oven to 375. Place all ingredients in a saucepot over medium heat to dissolve sugar. Place pot in oven, and let liquid reduce down to a thick syrup like consistency (appx 45 minutes). Once shallots are tender, remove from heat and set aside.

Butcher Tri tip into appx five 6-8 oz. portions. Rub steaks with dry rub and let sit for 12 hours. Pre-heat oven to 400. Cook egg noodles according to package directions. Heat canola oil in a cast iron pan on high heat. Add Tri Tip Steak or Skirt Steak, cooking in batches to avoid overcrowding of pan. Sear on all sides. Place pan in oven and cook to desired temperature of meat. Remove from oven and allow to rest for 3-4 minutes. Cut on the bias into slices. Toss cooked egg noodles with mushroom gravy. Put cut steak on top and garnish with one candied shallot. Check for seasoning and adjust to taste.



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