

Steak on Wheels



Here is a fun little creation, Steak on Wheels, it is easy to make and will spike your dinner guests curiosity while they clean their plate. Don't forget use the best beef you can buy, that would be Painted Hills Natural Beef.

4- eight ounce Filets of Painter Hills natural Beef
3-6 ounces of Durro Wheel Pasta
½ cup flour
6 ounces of half and half (cream if you wish)
4 ounces of sliced mushrooms
4-6 ounces of bay shrimp
1 diced red bell pepper
2 table spoons of chopped garlic
½ cube of salted butter
1 table spoon of grated horseradish (Tule' Lake is my Favorite)
Salt and White pepper
Corn oil

Broil your filet after being seasoned for at least ½ hour at room temperature.

In a deep skillet start your white sauce by melting the butter and adding the garlic. After they are melted whisk in your flour until the mixture is smooth in consistency.

Add the half and half while continuing to whisk the mixture and bring up to a low boil. Add salt and white pepper and the horse radish. Continue to stir.

Before the sauce becomes too thick add the mushrooms shrimp and red pepper. Bring down to a simmer. (you can thin the consistency by adding a little bit of milk.

In another frying pan heat the corn oil to a medium high heat. Add you Durro pasta wheel. They will plump up and turn a light yellow or tan color. (they are red when you start)

Use a slotted spoon to turn them over while they are cooking.

When they are done place them on a paper towel to drain the excess oil.

Place your finished filet in the center of the plate and surround the filet with the wheels. Ladle your sauce mixture over the wheels.

Serve with fresh green beans and corn. A nice green salad along with some slice baguettes are nice.

This recipe will serve 4 people