

Steaks with Mushrooms in Garlic Butter Sauce and Raw Beet Salad

There's nothing like a big steak hot off the grill with fresh, raw beets and mushrooms in butter sauce – after a long day – relaxing on the deck....



What you need:

- 4 small porterhouse or T-bone steaks
- $\frac{1}{2}$ teaspoon onion powder
- $\frac{1}{2}$ teaspoon garlic powder
- 1 teaspoon pepper
- Sea salt

- 1 pound of crimini mushrooms
- 4 Tablespoons of butter
- 4 cloves of garlic, crushed

- 2 medium beets
- 1 carrot
- $\frac{1}{4}$ shredded smoked gouda with bacon
- 3 green onions chopped (white and green part)
- $\frac{3}{4}$ pound bacon
- 4 Tablespoons bottled raspberry vinaigrette

How to Do it:

STEAK



Mix the pepper, garlic powder and onion powder and rub both sides of all steaks generously. Set aside.

Make the beet salad, then while it chills, finish the steaks.

Sprinkle both sides of the steaks with a pinch of salt. Heat the grill to high.

While the grill is heating, cook the mushrooms.

Cook the steaks about 2-3 minutes on each side – or to your desired doneness.

BEET SALAD



Using a potato peeler, peel the beets and shave them either with the potato peeler or the shave side of a grater.





Do the same with the carrot.

Cut the bacon into chunks and cook until crispy.

Mix the all the vegetables, bacon, feta and the vinaigrette and set in the refrigerator to chill.

MUSHROOMS

Slice the mushrooms into thick slices. Using about 1 Tablespoon of the bacon fat, add the butter and melt. Cook the mushrooms until they are soft and warm. Add the garlic and cook for about 3 more minutes. Serve over the steak.

Serves 4



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