

# Chef Brian's Holiday Dinner Cooking Instructions



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Thank you so much for trusting us to be part of your holiday celebration. Rest assured that everything has been prepared with your maximum enjoyment and safety in mind. It will take you just about an hour and a half to prepare everything correctly but it is really as simple as putting it in the oven and trust me, it will be worth it. Without further ado, let's get to it. Shall we?

We are going to cook these dishes in stages in order to maximize your time. Should you choose to time your cooking differently, no biggie. Just follow the individual directions.

*Step 1: A mash made in Heaven (That's right. We're starting this thing off with a potato pun.)*

Who doesn't love buttery, creamy, mashed potatoes? They are so ap-peeling. We are going to jam all the butters directly into perfectly whipped potatoes and, later on, we'll balance it out with light and healthy asparagus to lessen the guilt. All you need to do for the potatoes are pop them into a pre-heated 350F oven. You will cook them for about 45 minutes and then, drop the dial down to 325. Uncover them and bake for additional 30 minutes. As soon as you uncover the pan, we'll put in the tenderloin and the bread.

**\*\*Mashed potatoes** — when they come out of the oven, take a look at those potatoes. There's a heck of a lot of butter on top. That's what we want. Use a spoon to add the included green onions if you'd like and stir, stir, stir. The potatoes will totally absorb the butter and you'll be happier for it.

*Step 2: "Where's the beef?!?"*

So, your tenderloin is tied, seared and herbed. There is literally no way to fail at producing a delicious roast (unless you forget to remove the string after cooking — let's not do that). All you need to do is choose your desired meat temperature and, using a thermometer, cook until done using the following guidelines. More than likely, it will take around 35-40 minutes to hit medium but I don't know your oven so use your thermometer. It's your best friend when cooking meat and we've included one.

**Rare — 120F   Medium Rare — 130F   Medium — 140F   Medium Well — 150F   Well — 160 + F**

Roll the tenderloin in the included steak butter and allow to rest for 10 - 15 minutes. Slice into 2" slices and serve with horseradish cream and our yuzu truffle aioli.

Your mashed potatoes will be done a little before your beef is. That's okay. You'll want this time to a) whip that butter and b) let them rest just a little bit. The resting will allow the potatoes to stiffen just slightly and give you the perfect texture.

*Step 3: "And what happened then? Well, in Whoville they say - that everyone's waistband grew three sizes that day."*

Fresh baked bread smells heavenly. Let's finish this feast off in style. As soon as your potatoes come out, uncover your proofed rolls and pop them in the oven for just about 20 minutes. You should be able cleanly pull them apart when properly finished and they will be nice and golden brown. Place the butter rosettes on a plate and allow them to come to spreadable room temperature. Make sure that you don't set them near the oven or stove. You want it soft and not melted.

Once your bread goes in, it's time to heat the asparagus. The asparagus has been trimmed and blanched so all that you need to do is quickly heat it and give it a little love. Here's how:

Heat the included clarified butter. Add the asparagus in a single layer and season lightly with salt and pepper. Cook until hot throughout and remove from the heat. Toss to coat with the white soy vinaigrette.

Just a quick note about the chocolate peppermint cake. Don't put the crushed peppermints on top of the cake until right before you serve it. If you don't think that you'll eat the whole cake in one sitting, just put the candies on each slice as you do eat it.

## *Enhancements Video Instructions*



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*Enhancements: If you brought these home, here's the scoop.*

Florida Stone Crab Claws — Eat them. Love them. That is all.

Crab Cakes — Put a teensy amount of oil or butter in a non-stick pan. Pop it in the oven for about 8 minutes. Serve with tartar sauce and lemon wedges.

Crab Imperial — Just uncover it and place it in the oven at 350F for 12 minutes. The bread included is fully cooked but is great when served piping hot. Go ahead and toss that in with the Imperial. Easy-Peasy.

South African Lobster Tail — The lobster tail is already ready to go. It is saddle-backed, seasoned and ready to be steamed. Put it, still covered, in the oven at 325 to 350F for about 14 minutes. Serve with lemon garlic butter.

Alaskan King Crab Legs — These guys are already cut and easy to open. Cook them in boiled water for 3 to 4 minutes and serve with lemon garlic butter.

### *Optional Step: Leftovers (the breakfast of champions)*

So you've got some leftovers. Don't worry I've got something for you.

You've probably been thinking to yourself "you know what sounds great? A mashed potato waffle."

Well, I agree. So here's what you will need. If you don't have a waffle maker, you can do this in a non-stick skillet.

Buttermilk - .25 cup

Vegetable oil — 2 tablespoons

Eggs — 2

Mashed potatoes — 2.5 cups

Any kind of cheese (shredded) — 1 cup

Flour - .5 cup

Baking powder - .5 teaspoon

Baking soda - .25 teaspoon

You can also chop up any leftover asparagus if you'd like. Whisk the buttermilk, oil and eggs together. Mix the potatoes, cheese and asparagus if you are using that. In a separate bowl, mix the remaining ingredients together and then fold into the potato mixture. Separate into 3 to 4 portions and start waffling. You're done when both sides are crispy and golden brown. Top with a couple of eggs or some leftover tenderloin and serve with a side of yuzu truffle aioli.

*That's it. You're done. You crushed it!*

See? It wasn't that bad and your guests are gonna love you. Thanks again for allowing us to be part of your holiday celebration. We really, truly appreciate your trust. Have a great time and we look forward to seeing you soon.

Warmest Wishes,

*Chef Brian Wubben*  
Director of Culinary

