

Chateaubriand Vegetables and Potatoes

Yields 2 servings

This part of the dish could be pre-prepared ahead of time.

At the beginning of dinner time, just re-heat and toss with butter, parsley, salt and pepper.

1 cup clarified butter
8 Ea. Large asparagus spears (boil for 4 minutes)
8 Ea. Green-top baby carrots (boil for 8 minutes)
6 Ea. Baby red potatoes (boil for 15 minutes)
6 Ea. Large mushroom caps (sauté for 4 minutes on high heat)
1 Cup of chopped curly parsley
Kosher salt to taste
Ground pepper to taste

- Bring water to a boil.
- Cook all the vegetables separately one kind at a time.