



100% Grass Fed Beef and Natural Vegetables  
Yoder, WY  
[meadowmaidfoods.com/recipes](http://meadowmaidfoods.com/recipes) (307) 534-2289

---

## *Grass Fed Sirloin with Porcini Mushrooms and Roasted Garlic*

---

### **Ingredients**

1 1/2 pounds Meadow Maid Foods Sirloin of Beef  
1 package Porcini mushrooms, dried  
2 heads of garlic  
salt and pepper to taste  
extra-virgin olive oil  
grapeseed oil  
1 Tbsp. butter, unsalted  
Red wine  
1 Tbsp. tomato paste or 1 Roma tomato, seeded and chopped

Soak the dried Porcini mushrooms in hot water to cover for 20-30 minutes until reconstituted and softened. Strain the mushrooms and liquid into a bowl, reserving the soaking water.

Meanwhile, cut the top off of the garlic cloves and place in a foil square. Drizzle with olive oil, sprinkle with salt and pepper, wrapping the foil edges around the garlic, and roast for 30-40 minutes at 350 degrees. When done, the cloves will be soft and mild-tasting. Squeeze the cloves from their skins and mash with a fork.

Lightly oil your hands with 1/2 tsp. grapeseed oil, then rub the steak with oiled hands. Season with salt and freshly ground black pepper, and grill to taste - rare to medium rare. Let rest 10 minutes to seal fibers prior to slicing.

Meanwhile, heat 1 Tbsp. butter in a skillet, add roasted garlic, whisking to blend. Add 1/4 cup red wine, mushroom water and tomato paste or fresh tomato, bringing to the boil. Continue to cook at a high simmer until reduced by 1/3. Stir in the softened, drained mushrooms, and heat thoroughly. Taste for seasonings. Spoon over sliced steak and serve.

Optional: Use 1/2 Porcini mushrooms, and 1/2 sliced button mushrooms to save cost but still reap the flavor of the Porcinis. Add 2 Tbsp. cream to the final sauce, if you like.

Like this recipe? This was contributed by Chef Linda Hoffman, who has a cookbook and teaches cooking at [Come Back to the Table](#).