



***chef* Lucas Billheimer**
Executive Chef of Bowery Meat Company and self-proclaimed professional eater, husband, dad, and whiskey lover, Chef Lucas Billheimer has discovered what it takes to consistently put out excellent food for some of New York City's most notable restaurant guests. Years of experience have helped shape Chef Billheimer's recognized expertise in the kitchen and his resume is jam packed with accolades and achievements.

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WAGYU RIBEYE CHEESESTEAKS

*with cheddar fondue, toasted garlic hoagies
and spiced steak fries*

by **Lucas Billheimer**

The best possible products, in the best environment, with the best people. This recipe is a dressed-down take on Wagyu that's homey and comforting, but with a refined touch.

INGREDIENTS (serves 4)

Wagyu Cut: **Ribeye**

<i>Wagyu Ribeye</i>	<i>Cheddar Cheese Fondue</i>	<i>Canola oil</i> 1 oz	<i>Kosher salt</i> 1 tbsp
Wagyu ribeye trimmed	Heavy cream2 cups	<i>Salted Butter</i> , ½ cup	<i>Spice salt</i>
	Cheddar cheese, grated 2 cups	diced and softened	<i>Kosher salt</i> ½ cup
<i>Onions and Garlic</i>	<i>Hoagie Rolls</i>	<i>Steak Fries</i>	<i>Smoked Spanish paprika</i> 2 tbsp
Vidalia onions, 1 pc	<i>Garlic butter</i>	90 count (small) 5 pc	<i>Hungarian sweet paprika</i> 1 tbsp
sliced thin	Garlic, minced 3 oz	russet potatoes	
Garlic, sliced thin 3 oz		Canola oil 2 oz	

PREPARATION

1. Preheat oven to 350°F and turn on the broiler to medium.
2. Cut the bread lengthwise, leaving a hinge on one side. Spread a thin layer of garlic butter on both sides of bread. Toast in the broiler butter side up until golden brown.
3. Heat up the cooked steak fries in the oven. Season with the spice salt.
4. In a large cast iron skillet, heat up 2 oz canola oil until hot. Add the cooked onions and garlic and heat until sizzling. Add 40 oz of the sliced ribeye, spreading out the beef to evenly cook. Season with salt and pepper. Stir continuously until the meat is just completely cooked. Put 10 oz of the cooked meat in each sandwich roll, leaving the hinge side down. Hold the sandwich open and sauce the meat with the cheddar fondue, 2 oz per sandwich.
5. Plate the sandwich and steak fries. Serve with sides of extra cheese sauce and ketchup.

Thoughts On Wagyu

The first Wagyu I ever saw was a 30 oz. New York Strip, boneless, glistening with marbled glory. Wagyu beef is an incredible building block to create truly fantastic, inspiring cuisine.



QR code for chef interview and cooking instructions on YouTube