



# Party Sirloin with New Potatoes and Mushrooms

Featuring Porcini Mushroom, Rosemary, and Truffle olive oil and Cabernet vinegar

By Ken Smedema

## Ingredients:

Three pounds sirloin 1½ - 2 inches thick  
Twenty-five tiny new potatoes  
Fifty mushrooms  
¼ cup Cabernet vinegar  
Six tablespoons Rosemary olive oil  
Three garlic cloves pressed  
Salt and pepper  
Three tablespoons each Porcini and Truffle olive oil  
Cocktail picks

## Directions:

Marinate the steak in the vinegar, two tablespoons Rosemary oil, garlic, salt and pepper for up to 24 hours. Grill until medium and slice thinly aiming for 25 slices across the grain. Cut the meat slices across to halve. Roast the potatoes at 450 degrees on a large sheet pan with two tablespoons Rosemary olive oil and salt & pepper until brown and cooked through.



Vinaigrette

Continued . . .

Oil and vinegar to tap, taste and treasure

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## Directions Continued:

Cut the potatoes in half. Saute the whole mushrooms in one tablespoon Rosemary olive oil but no salt over very high heat for 5 minutes. When everything is room temperature, taste again for salt & pepper. Attractively assemble a piece of sirloin, a half of a potato, and a mushroom onto a pick. Arrange on a platter and drizzle with Porcini and Truffle olive oil. Dust with chopped chives or Italian parsley.



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