PRIME MEATS
STEAKS CHOPS
BY LETTUCE™
Butcher Shop

TAKAMORI DRUNKEN WAGYU FLAT IRON

Yield: 2 Servings



INGREDIENTS

FOR TAKAMORI DRUNKEN WAGYU

6 oz. Prime Meats by Lettuce Flat Iron Takamori Drunken Wagyu

1 Tbsp. olive oil

salt, to taste

pepper, to taste

Chimichurri (see sub-recipe)

Vesuvio potatoes (see sub-recipe)

FOR CHIMICHURRI

1 bunch flat-leaf parsley

½ bunch cilantro

5–6 cloves garlic, smashed

2 lemons, zested and juiced

¼ cup olive oil

2 Tbsp. pickled onions (can substitute raw white onion)

salt, to taste

pepper, to taste

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METHOD

FOR CHIMICHURRI

1. Combine all ingredients in a food processor or blender and pulse until just combined, about 5–10 seconds, leaving a slightly chunky texture.
2. Taste and adjust seasoning as needed. Set aside.

FOR VESUVIO POTATOES

1. Preheat the oven to 375°F.
2. Bring a large pot of heavily salted water to a boil. Add potatoes and cook until a knife slides through without resistance, about 15–20 minutes. Drain and set aside to cool.
3. Once cooled, gently crush each potato so it just begins to break open.
4. Toss potatoes with olive oil, garlic, oregano, chili flakes, salt, and pepper until evenly coated.
5. Spread onto a baking sheet in a single layer and roast for 20–30 minutes, until the edges are golden and crispy.
6. Transfer to a bowl and finish with a squeeze of fresh lemon juice and chopped parsley. Taste and adjust seasoning. Potatoes absorb salt as they cook, so a final seasoning check is important.

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FOR VESUVIO POTATOES

3–4 lbs. small Yukon Gold potatoes

6–8 cloves garlic, smashed

¼ cup olive oil

1 generous pinch
crushed red chili flakes

1 generous pinch dried oregano

1 generous pinch
fresh parsley, chopped

1 squeeze fresh lemon juice

salt, to taste

pepper, to taste

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FOR TAKAMORI DRUKEN WAGYU

1. Pull the steak from the fridge as early as possible and let it come to room temperature. This step is especially important with wagyu, the intense marbling needs time to relax before it hits the heat.
2. Lightly coat the steak all over with 1 tablespoon of olive oil, then season on all sides with 1 teaspoon kosher salt and 0.5 teaspoons black pepper, freshly ground.
3. Heat your grill to medium-high. You want a strong sear without overcooking the interior.
4. Place the steak on the hot grill and rotate to a new side as soon as you achieve nice caramelization on each edge. Work your way around all sides until you have good color everywhere.
5. Wagyu is best enjoyed on the rarer side. If using the touch test, keep in mind that wagyu is softer and gives more than a typical steak — it will feel one step rarer than it actually is. What feels rare is likely medium-rare; what feels medium-rare is likely medium.
6. Remove the steak from the grill and let it rest for a couple of minutes before slicing.
7. Top with chimichurri sauce and serve with side of vesuvio potatoes.

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