



ST. AMBROSE



FAMILY COOKBOOK

The Gala Committee is creating a cookbook to kick off our international food themed Gala event. We want to capture the food heritage of our families and share some fun stories on how food brings people together. Your participation will be needed to help make this a success!

How can you help???

- Submit a family recipe(s) along with a picture (if possible) and a story (examples: Where did the recipe come from? Is there a funny story about that last time you made it?)
- All submissions should be sent to stambroserecipes@gmail.com
- All submissions due no later than **Monday, October 17, 2016** for a Christmas release of the cookbook

See the back of the flyer for an example from the Robbins' family

An example from the Robbins' family:

On the last day of school, we had a picnic with a few of our school family friends at a winery. As we prepared for dinner, it started to rain and we quickly had to run all of the picnic items up to the tasting room of the winery. I threw this steak into a small plastic bucket and asked my son, Zachary, to walk it up to the tasting room. As the parents finished packing everything up, I found Zachary slowly meandering his way up the hill eating out of the bucket as he went. We all made our way up and ate out of the bucket too, forever naming this recipe "Bucket Steak", which is a mainstay at many St. Ambrose family dinners.

"Bucket Steak"

Serves 6-8 people

Ingredients

Marinade: 1 tablespoon red pepper flakes; 2 tablespoons boiling water; 1 cup orange juice; $\frac{1}{2}$ cup lime juice; 2 tablespoons honey; 1 tablespoon soy sauce; $\frac{1}{2}$ cup chopped onion; 10 garlic cloves grated or frozen garlic cubes; 1 tablespoon salt; 1 teaspoon cumin; 1 teaspoon oregano; 6 lbs skirt steak

Rub: 2 tablespoons ancho chile; 1 tablespoon garlic salt; 1 tablespoon lemon pepper; 1 tablespoon black pepper

Resting Butter: 8 tablespoons unsalted butter; $\frac{1}{4}$ cup finely chopped cilantro; 1 tablespoon lemon juice; 4 garlic cloves grated or frozen garlic cubes; 1 teaspoon red pepper flakes; $\frac{1}{4}$ cup canola or vegetable oil; $\frac{1}{2}$ cup chopped cilantro

Directions

1. Place the pepper flakes in a small bowl and pour the boiling water over them to rehydrate flakes, which will take 1-2 minutes. Combine flakes and remaining marinade ingredients in a blender. Marinade the steaks for 1-3 hours in the refrigerator.
2. Combine all of the rub ingredients.
3. Remove the steaks from the marinade and pat dry. Put the rub on the steaks. Let come up to room temperature for about 30 minutes.
4. Combine the resting butter ingredients in a small pan, stirring until the butter melts. Place in a large shallow dish like a lasagna pan.
5. Put the steaks on a grill until lightly charred for a few minutes. Flip the steaks and cook on the other side. Place the steaks in the resting butter and coat on both sides. Place steaks back on grill and cook until desired doneness, about 3 minutes. Place cooked steaks back in the butter to rest for 5-15 minutes until ready to cut and serve.