



CHEF KAT WEATHERS™

Sous Vide New York Steak

Yield: 4 servings

- 4 (1/2-pound) New York strip steaks
- 2 tablespoons olive oil, divided
- Kosher salt and freshly ground black pepper
- 4 (gallon) Ziploc bags

Choose a container large enough to hold your food, with plenty of room for the water to circulate. Attach an immersion circulator to the side of the container using the clamp and add water until the level is above the minimum fill line but below the maximum fill line. Remember that the water level will rise when you add your food.

Set the temperature on your immersion circulator to 132 degrees. Wait until the target water temperature has been achieved before starting to cook.

Season the steaks with salt and pepper. Place the steak into a Ziploc bag, so that the bottom of the steak is flat along the bottom of the bag. With the top of the Ziploc bag open, carefully submerge the bag into the bottom of the water bath, without allowing any water into the bag itself. The pressure of the water circulating around the outside of the bag will push any air out of the bag and form a seal around the meat. Using the side of the water container, carefully seal the bag and leave the steak to circulate in the water for one to two hours.

Remove the steak from the bag and pat dry with paper towels. Place a large, skillet on the stove over moderate-high heat, add the oil. When the oil is shimmering, using tongs carefully add the steak and quickly sear on both sides until brown, about 1 minute per side.

To serve: Immediately transfer the steak to warmed dinner plates and serve immediately. No resting is required.



CHEF KAT WEATHERS™

Summer Succotash with Bacon

Yield: 4 servings

4 ounces thick-cut bacon, cut crosswise into 1/4 inch thick pieces
1/2 cup finely chopped yellow onion
1 teaspoon finely chopped garlic
1 cup shelled edamame beans, thawed if frozen
2 cups fresh corn kernels, about 2 ears
1 pint cherry tomatoes halved
1/4 cup packed basil leaves, torn
1/4 cup baby arugula leaves
1 tablespoon red wine vinegar
1 tablespoon extra-virgin olive oil
Kosher salt and freshly ground black pepper

In a large skillet over medium heat, add bacon and cook until crispy and the fat is rendered about 6 to 8 minutes. Remove from heat and using a slotted spoon, transfer bacon to a paper towel-lined plate to drain. Reserve bacon fat in the pan.

Return the pan of bacon fat to medium heat. Add onion and garlic and cook until soft, 2 to 3 minutes. Add edamame and corn kernels and cook for 1 minute to warm through. Remove pan from heat and transfer mixture to a medium bowl. Fold tomatoes, basil, and arugula into the mixture. Add vinegar and olive oil and toss to coat. Taste and adjust seasoning with salt and pepper and transfer to a serving platter. Sprinkle with reserved crispy bacon and enjoy immediately.



CHEF KAT WEATHERS™

Soft Polenta

Yield: 4 servings

3 cups water

Sea salt

1 cup polenta

4 tablespoons unsalted butter, at room temperature

1/2 cup grated Parmesan-Reggiano cheese, plus more for garnish

2 tablespoons chopped fresh flat-leaf parsley

Freshly ground black pepper

To a large saucepan set over medium-high heat, add the water, generously season it, and bring to a boil. Using a whisk, vigorously whisk in the polenta to ensure no lumps form. Reduce the heat to low and simmer, stirring with a wooden spoon, until the mixture thickens; when the polenta is soft and creamy, stir in butter, cheese, and parsley. Taste and adjust the seasoning with salt and pepper.

To serve: Transfer polenta to a medium serving dish or divide among dinner plates; spoon the summer succotash over polenta, and serve immediately.



CHEF KAT WEATHERS™

Zabaglione with Summer Berries

Yield: 4 servings

- 4 large egg yolks
- 2 tablespoons granulated sugar
- 1/4 cup dry Italian Marsala wine
- 1/8 teaspoon sea salt
- 1/4 teaspoon vanilla bean paste
- 1/8 teaspoon pure almond extract
- 3 cups fresh berries
- 1 cup whipped cream (optional)
- 1 cup crushed amaretti cookies

Place a large pot with 3 inches of water over medium heat and bring to a simmer. To a large heat-proof bowl add yolks, sugar, wine, salt, vanilla, and almond extract; whisk to combine. Place bowl over simmering water and whisk constantly for 5 to 7 minutes, until the custard registers 175°F on an instant-read thermometer and is thick enough to hold a ribbon when a whisk is passed through it.

To serve: Divide zabaglione among 4 decorative glasses or small dessert bowls. Serve immediately or chill. Spoon berries over the custard and top with whipped cream and crushed amaretti cookies.