

Recipe Name:	Steak Tartare		Yield:	2 servings
<i>Ingredients Details</i>				
Ingredient	Unit	Amount		
Beef tenderloin	oz	8-10		
European butter	tbsp	2		
Pumpernickel bread	slices	2		
Dijon mustard	tsp	4		
Red onion, thinly sliced	ea	1		
Capers	tbsp	2		
Watercress leaves	ea	1		
Celery leaves	ea	1		
Parsley	ea	1		
Worcestershire	tbsp	2		
<i>Preparation Instructions</i>				
Step	Description			
1	Place the trimmed beef in the freezer for 20 minutes while you prep the rest of the ingredients. Meanwhile, butter the bread, wall to wall, then slather the mustard evenly among the two buttered slices.			
2	Toss onion with salt, add capers, cress, celery, and parsley.			
3	Cut beef into very small cubes. Transfer to bowl. Season with Worcestershire, salt, and pepper			