



Texas Salt Crusted Beef by Chamberlain's Steak and Chop House
Addison, Texas

Chef Richard Chamberlain

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Serves 8-12

The short loin of beef is the ultimate Super Bowl crowd pleaser. Featuring the marbled NY Strip on one side and the lean and tender Filet Mignon on the other, there's a taste for everyone to enjoy. At Chamberlains Steak House in Addison, Texas. We like cooking it whole, crusted with sea salt, pepper and garlic, for a super moist and flavorful roast. Chef Chamberlain suggests small plates of sliced beef over Yukon potatoes with a roasted garlic jus. The perfect beef dish for any Super Bowl party.

- 1 (3 lb.) box coarse kosher or sea salt
- 1 ¼ c water
- ¼ c chopped garlic
- ¼ c ground black pepper
- 8 lbs. beef short loin, trimmed (ribeye can be used)
- 1 T vegetable oil
- 2-3 tsp cracked black pepper

Preheat oven to 350°F. Combine salt, garlic, pepper and water and mix well. Place beef on a roasting pan. Starting at the base of the roast, pack salt mixture over roast to completely cover. Bake until thermometer reaches 130°F. for med. Rare. Remove from oven and let stand 10 to 15 minutes. Remove salt crust from roast and discard. Slice thin and serve.