



Chef's Corner

Chef Scott Berg

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- Spring is finally here, and with that grilling season begins.
- When grilling meats and steaks the best way is as follows:
- Take your meat to be grilled out at least 30 minutes before cooking.
- Brush each side of the meat with olive oil.
- Season each side of the meat with Kosher Salt and Fresh Ground Black Pepper
- Grill to desired doneness.
- Here is a great recipe to compliment your steaks.

Basil Parmesan Potatoes

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Serves 4

1 Ea	Idaho Potatoes	Wash and cut into 1/8's.
1/2 Tsp	Crushed Red Pepper	
1 1/4 Tsp	Salt Kosher	
1 Tsp	Fresh Ground Black Pepper	
1 1/2 Oz	Olive Oil	
1/4 Bunch	Fresh Basil	Chop.
1 Oz	Parmesan Cheese	Shredded.

1. Cut potatoes into 1/8 inch strips and wash.
2. Toss potatoes with spices and olive oil.
3. Roast in a 350 degree oven for 45 minutes. Toss Often.
4. Remove from heat and sprinkle with parmesan cheese and basil.

See You Next Month!