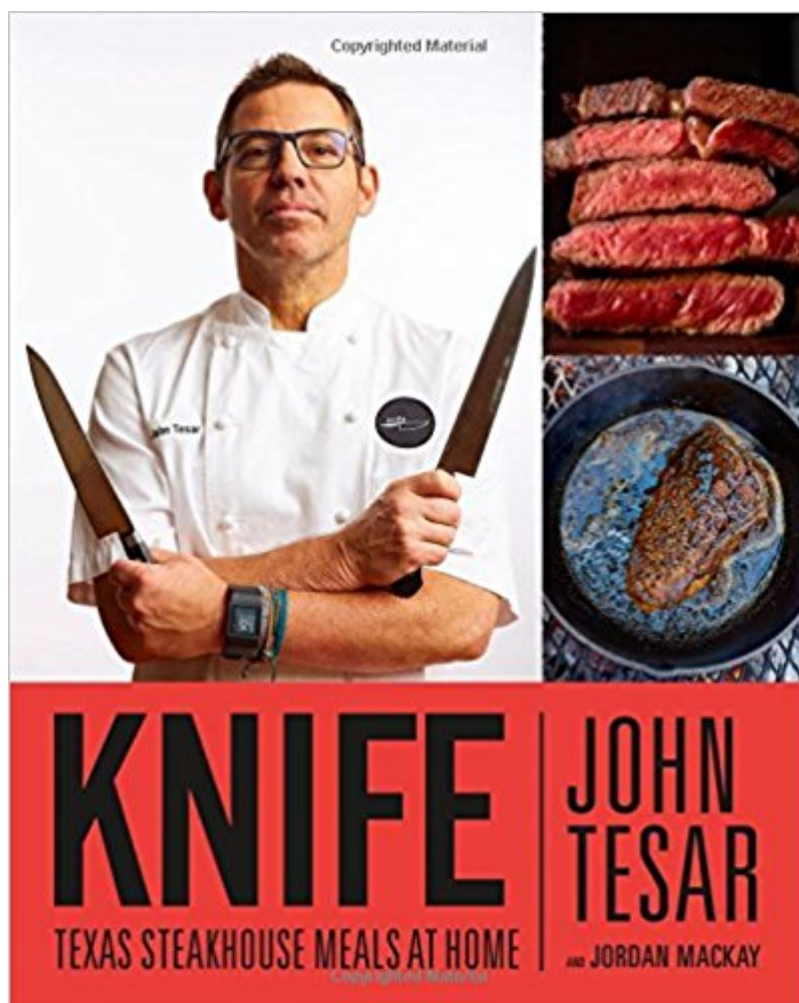




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# Knife: Texas Steakhouse Meals At Home



## Synopsis

James Beard nominee and Bravo's Top Chef contestant Chef John Tesar reveals the secrets to cooking the purest, beefiest, most delicious steak you've ever tasted. "I've had some phenomenal meals at Knife. Tesar really knows how to cook a steak, and this great book shows you how he does it!" Aaron Franklin, author of The New York Times bestseller, Franklin Barbecue No one cooks a steak like legendary chef John Tesar. In his first ever cookbook, Knife reveals Chef Tesar's secrets to cooking the purest, beefiest, most delicious steak you've ever tasted. Infused with the flavor of Texas and Tesar's culinary genius, Knife goes "Back to the Pan" and shows you the method for cooking the perfect steak. Tesar doesn't stop at steak, though; this book is full of recipes for cooking lamb, pork, veal, and the best burgers ever. Tesar also offers up the recipes to his signature sides: Roasted Okra, Avocado Fries, and Bacon Jam, and foolproof versions of classic sauces. With recipes for your favorite juicy cuts of meat, as well as techniques for making mouthwatering dishes from underrated cheaper cuts, Knife is devoted to the celebration of steak in every form.

## Book Information

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## Customer Reviews

"I've had some phenomenal meals at Knife. Tesar really knows how to cook a steak, and this great book shows you how he does it!" Aaron Franklin, author of The New York Times bestseller, Franklin Barbecue "John Tesar is a true beef artisan and this book is a fantastic window into his world of explosive flavor." Adam Perry Lang, Chef/Owner APL Restaurant and

Author of *Serious Barbecue*, *BBQ 25*, and *Charred & Scruffed* — “Knife: Texas Steakhouse Meals at Home is a stunning tribute to steak and the intricacies of cooking cuts properly.” — *Food Magazine*

John Tesar was called “the single most talented cook I ever worked with” by Anthony Bourdain. Tesar also enjoys the pseudonym Jimmy Sears in Bourdain’s bestselling memoir *Kitchen Confidential* and in *Medium Raw*. An iconoclastic celebrity of the food world, Tesar came up as a chef in New York City at 13 Barrow St, 44 & Hell’s Kitchen, Vine, and the Supper Club. He then went on to open two acclaimed restaurants in Dallas that have been named among the best in the country by *Bon Appetit*, *Eater*, and *Esquire*. Tesar is a fixture of Dallas’s restaurant scene and a true “chef’s chef.” He has garnered praise from *Food & Wine* and *The New York Times*, has appeared on the *Today* show and *The Early Show*, and was a contestant on *Bravo’s Top Chef*. Jordan Mackay is a James-Beard-award winning writer on food, wine, and spirits. His books include *Secrets of the Sommeliers* and *The New York Times* bestseller *Franklin Barbecue*, and his work has appeared in such publications as *The New York Times*, *The San Francisco Chronicle* and *Food & Wine*.

In his introduction to *Knife: Texas Steakhouse Meals at Home*, author John Tesar starts with “I don’t know when cooking a steak became so complicated”. Truly I know what he means. When I cook a steak it is a pathetic, sad, horrible thing. Cooking a steak for me means I’m going to be eating shoe leather. But I love steak, more than almost any other food in the world. I love ordering steak at a restaurant because that was the only way I could get an edible one. Before now. I’ve always wanted to be able to cook a steak the way restaurants do, when it’s done really well it can be a wonderful thing. Like Tesar says “a delicious perfectly cooked piece of meat is a precious thing - I hope it means as much to you as it does to me”. When I got this book I was thrilled because finally I could learn how to cook a steak properly! *Knife: Texas Steakhouse Meals at Home* — not only gives you all the directions even a “shoe leather cooker” like me needs to make a luscious steak but is also full of information. You learn with how to choose the right piece of meat, then learn how to choose the right equipment. The book starts with a brief history of how Tesar found his way to the Texas steakhouse restaurant business, it’s a fascinating insight. That leads to the four page introduction on what Tesar refers to as “back to the pan” cooking, how to cook a steak in a pan (which is much too long for this short article so I won’t be telling you how to cook a steak here, sorry). One of the best things about this book is not only does it tell you how to make an awesome

steak but he also tells you how to make other food like the lamb, burgers, and all manner of deliciousness you might find in a Texas Steakhouse. He even includes the all-important "John's playlist". This is his top 10 all-time favorite kitchen songs and a dish to cook to them. How many other recipe books give you an accompanying playlist? Below is the recipe for the best Onion Rings of all time: Onion Rings

I'm an onion ring fanatic, and I've tried so many in the world. It was either at Kraft Steak or BLT steak in New York where I first had tempura onion rings, and they blew my mind. The test of a good onion ring is one that you can eat bite by bite without the piece of onion slithering out from inside the batter and slapping you in the face. This recipe will give you such majestic, perfectly flavored rings. It will sound like a production to those at home but it's not bad if you stay organized. My advice is to use one designated hand to dredge the onions in the rice flour, and use the other hand to dip them in the batter. You'll stay much more clean and sane that way.

**Serves:** 2

**Tempura Batter** If you're going to deep fry something, I always recommend temper as the batter. It's one of the million millions of things about foods that the Japanese have nailed. It's crisp, light, and greaseless is the perfect batter. We use it as a secondary layer to really create a great coating for our avocado fries and our onion rings. You can make this dried mixture and keep it fresh in the freezer or fridge, and as long as it stays dry, it keeps forever. You can use seltzer, club soda, or mineral water like San Pellegrino for the batter. If you use club soda or mineral water, you may want to cut back on the salt a little.

**Ingredients:**

**Onion Rings**

- 1 cup buttermilk
- 1 Spanish or large white onion

**Vegetable or peanut oil, for frying**

- 2 cups rice flour
- 2 teaspoons kosher salt, plus additional for seasoning

**Tempura Batter (see recipe below), made with**

- 1 1/2 cups dry mix and 2 3/4 cups sparkling water

**Tempura Batter**

- 4 cups cake flour
- 4 cups all-purpose flour
- 2 tablespoons baking powder
- 3 tablespoons kosher salt
- 2 3/4 cups sparkling water

**Directions:**

**Onion Rings** Pour the buttermilk into a nonreactive bowl. Slice the onions 1/2 inch thick and separate the rings; place the onion rings in the buttermilk and soak for 2 to 3 hours. Fill a deep fryer or heavy bottomed pot halfway with oil. Heat the oil to three 75 F. In a bowl, combine the rice flour with the salt. Remove the onion rings from the buttermilk, a few at a time and let the excess buttermilk drip off. Toss the onion rings in the rice flour until they are evenly coated with no clumps of rice flour. Drop the onion rings into the tempura batter. Bring the ball to the deep fryer or pot. Carefully drop the onion rings into the hot oil. Cook until they are golden brown, flipping them a couple of times so they cook evenly. Remove the rings to a baking sheet lined with paper towels and season with a pinch of salt.

**Tempura Batter** Sift or whisk together the cake flour, all-purpose flour, baking powder, and salt. To make the batter: In a large bowl, whisk 1 1/2 cups dry mix with the sparkling water. The batter should have the consistency of a crepe batter or vegetable

oil.-\*-\*-\*-\*About the Reviewer:Chris Sadler is Owner and WebAdmin of The  
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This is going to be one of my favorite cookbooks, and I have several hundred. John tells a story...you get to know him with the turn of each page. Who he is, is reflected in his cooking and his attention to detail. I've learned more about various types of meat than I ever thought I knew, and the amazing ways to prepare them. There is something for every taste in this book. The photography is mouthwatering. I've already made the Bacon Jam, one jar was quickly devoured. Try it on a grilled cheese sandwich *ÃfÂçÃ â -Ã â •trust me*. If you thought you knew John Tesar based only on what you've seen on TV, you're going to be pleasantly surprised at what you find in this cookbook. This is his first, and hopefully not his last cookbook. I feel like I've made a lifelong friend.

This book has been a very pleasant surprise. I knew John was an Amazing chef, and having the chance to read his beginnings was very interesting and made me respect his tenacity that much more. The book is very readable, and you can "hear" John through the words, which gives the book an authentic voice. John took great care, too, in connecting with his readers, especially through the recipes. His instructions are careful and he's mindful of the home cook when it comes to ingredients, making the recipes approachable and offering alternatives if there might be an ingredient that's less available (though there are few of those, if any). For example, his suggestion with some of the sandwiches to just use white bread or to use Heinz ketchup for some of the sauces, giving the reader confidence that something great can be made with something simple. Many restaurant-owner chefs write to showcase their recipes with little regard for the cook's ability to actually reproduce them at home, but John's recipes are the opposite. I can tell he's very interested in providing information and recipes that the reader can easily reproduce, made delicious because they are supported by expertise he imparts on dry-aging, cuts of beef, best temperatures for beef, best cooking tools, etc.The book has very helpful photography, too, from the recipes themselves to the cuts of beef examples in the front. For the first time, cuts of beef make sense to me because they are presented plainly and in an easy-to-understand format.I'm planning on buying more than one copy for gifts.

Have now cooked steaks on three separate occasions since purchasing this book. The first result

was better than usual at home result. The next two were restaurant quality steaks. Fantastic! The best steaks that I have ever enjoyed at home. The reason for the first steak not being quite as good was lack of attention to detail in following the directions, (pan could have been hotter and too much oil was used) This book produced the greatest satisfaction for me than any other cook I've ever purchased.

We have tried two recipes so far and loved them. We live in an apartment and cannot use an outside gas grill. The steaks cooked in a cast iron skillet on the stovetop using the instructions in the book are as good as we use to have on our grill.

Very instructional without being dry and boring. And great sounding recipes that I can't wait to try. Bought another to give as a gift.

Beautiful book!

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