

Hall of Fame recipe from Shy Cellars

By Jerry Marlowe
Special to The T-R

I was fortunate to treat my wife, Willi, and daughter, Chris, to a dinner recently at Shy Cellars in Strasburg.

Our wonderful server Karen was bubbling over with some exciting news to share. She informed us that a recipe by current local chef Tara Schie, daughter of owner Sherry Schie, was named the People's Choice award winner at the Taste of the Pro Football Hall of Fame in Canton.

Shy Cellars cooked up a peppercorn filet served on a bed of asiago herbed yukon gold whipped potatoes and had prepared a smoked cocktail to go with it.

Tara obviously has



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learned well from her mother. I say that because Sherry has captured countless first-place finishes at the annual competition held each year to raise financial help for the needy.

I should mention that Tara has assumed the key role as number one chef. Truly it is great because Sherry can now enjoy some hard-earned time off to relax.

I am thankful to be able to share the winning recipes for you to attempt. Or, if pressed for time, just head to Shy Cellars in Strasburg and enjoy the ambiance of this memorable restaurant. They also have a marvelous group of sous chefs who are great and well-trained. This is not to forget the wait staff, which is very knowledgeable on your questions about the wonderful food served there. They also have an outstanding selection of fine wines and craft beers, plus nonalcoholic libations for you to enjoy

with your lunch or dinner. OK, here we go with the winners.

Recipe for Steak and Potatoes

8 Yukon gold potatoes, peeled large diced and rinsed, ½ cup Heavy cream, gently warmed, ½ cup butter, softened, 2 tbs fresh chives, 2 tbs garlic roasted and minced, 2 tbs fresh parsley minced, Kosher salt to taste, fresh cracked pepper to taste, ¼ cup Asiago cheese grated, ¼ cup Parmesan cheese grated.

Instructions: Add potatoes to a large stock pot and add enough water to cover potatoes. Gently boil until they are cooked through, and able to easily poke a fork into them. Drain potatoes very well.

Now transfer the potatoes to a mixing bowl and mash them with a potato masher. Next, add all remaining ingredients and stir. You may need more cream to reach a desired creamy consistency. If cheese has not completely melted, simply place potatoes in a large pot and heat over medium low heat and stir until cheese is melted.

Now for the steak treatment

Gather up a 4 to 6 oz filet mignon, 3 tbs. fresh cracked pepper and Kosher salt to taste

OK, almost home free. Sprinkle pepper over a plate, season filets with salt. Set the filets on top of the fresh cracked pepper on the plate and

press them down, coating both sides. You can either cook them on an outdoor grill. I use a grilling skillet with ridges on the surface, which avoids the challenge of going outdoors if it is raining.

Here is a fabulous red wine Beef Demi Sauce. Put 2 cups of good red wine in a heavy-bottom saucepan and add one cup good beef stock. Now simmer that mix until it is reduced about half to a slightly thickened consistency. Then remove that from the heat, but keep it warm. Serve the steak with that over your perfectly cooked potatoes.

Needless to say, you are in for a real treat and will be sharing the recipes of the winning chef Tara Schie.