



Valentine's Day Do-It-Yourself Steak Cooking Instructions

1 hour prior to serving

1. Preheat oven to 375 degrees. Depending on your oven, this could take upwards of 20 minutes to reach cooking temperature.
2. Unwrap and unpack all ingredients while your oven is heating up. You should have the following (for two guests):
 - 2 salad mixes
 - 2 containers salad dressing
 - 2 sets of salad toppings
 - 2 entrees
 - 2 pats of butter
 - 2 sets of salt and pepper mix
 - 0-2 sets of salmon sauce (if ordered)
 - 2 orders asparagus
 - 2 orders of roasted potatoes
 - 2 orders of corn
 - 1 container garlic
 - 2 containers olive oil
 - 1 packet asparagus seasoning
 - 2 desserts
 - 2 sets of dessert toppings

42 minutes prior to serving

3. Preheat skillet on stove top on high for 7 minutes.

35 minutes prior to serving

4. Remove 1 pat of butter from container and place in microwavable bowl. Microwave for 6 seconds.
5. Brush or spoon on $\frac{1}{4}$ of the butter onto one side of steak. Cover the top of the steak with the

salt and pepper mix. You will be seasoning both sides of the steak so proportion it out evenly. Some of the seasoning will come off during the cooking process, so it is better to over-season than under-season.

6. Place steak(s) seasoning side down into the hot skillet. This is called searing. Sear for 2 ½ minutes.
7. While the steak is searing on one side, butter the other side (facing up) and add the salt & pepper mix.
8. After 2 ½ minutes, flip the steak(s) and sear the other side for 2 ½ minutes.
9. Remove steak(s) from skillet and place into glass or ceramic dish. Put into the oven for the following cook times. If you cooking steaks at two different temperatures, put the steak with the higher cook time in first and the other steak at the appropriate time (take the higher cooking time and subtract the lower cooking time, and put the lower temperature steak in after the difference in minutes).
 - Rare: 6 Minutes
 - Medium Rare: 8-9 Minutes
 - Medium: 12-14 Minutes
 - Medium Well: 14-16 Minutes
 - Well Done: 16-20 Minutes

Cooking Example: If cooking a medium-well steak and a medium-rare steak, put the medium-well steak in first, then after 6-7 minutes put in the medium-rare steak.

10. After steaks have cooked in the oven, remove them from the cooking dish and put them on a clean plate for about 10 minutes. Resting means taking the steak out of the oven and letting it sit in its juices, giving the pores of the steak a chance to re-absorb some of the juices rather than having them run all over the plate. You'll put in on a clean plate so it doesn't keep cooking in the dish you had in the oven.

20 minutes prior to serving

11. Time to put the sides in the oven and prepare the salads.
12. Fill a small sauce pan half full of water, bring to a low boil.

15 minutes prior to serving

13. Put asparagus seasoning packet to water, then add asparagus. Let simmer for 4 minutes then remove.
14. Put corn in a small skillet on medium heat, add garlic, butter pat, and 2 tablespoons of water. Cook for 4 minutes, then take off heat.
15. Place potatoes in ceramic or glass bowl. The potatoes will already be seasoned. Drizzle a small amount of olive oil evenly over potatoes. Cook for 10-12 minutes based on preferred level of done-ness (10 minutes will be cooked, 12 minutes will produce a crunchy brown skin).

5 minutes prior to serving

16. Brush or spoon on another serving of butter to steaks and place them back into the original oven dish.
17. Place in oven for 2 minutes.
18. Remove potatoes from oven.
19. Plate steaks, potatoes, asparagus and corn on plate. Season potatoes and asparagus with salt and pepper to taste.
20. For salads, mix dressing and greens into a large bowl and mix. Tumble until the dressing is evenly dispersed. Add toppings and toss a bit more, then plate and serve.

For Salmon Dishes, add the following steps:

15 minutes prior to serving

1. Preheat small skillet to high heat.

10 minutes prior to serving

2. Carefully place fish into skillet, skin side down. Sear for 4 minutes.
3. Remove from skillet and place in ceramic or glass bowl. Place in oven for 4 minutes.

5 minutes prior to serving

4. In a small sauce pan, place the salmon sauce and 1 teaspoon of butter and cook on low heat for 2 minutes. Remove immediately or the sauce will break.
5. Remove sauce from heat.
6. Remove salmon from oven, pour sauce over top and plate veggies and serve.

Dessert Preparation

1. For chocolate lava cake, place on microwavable plate and microwave for 45 seconds. Remove and pour chocolate topping on top of cake.
2. For cheesecake, simply plate and add caramel or raspberry sauce if desired.