



# Steak Tapas

WITH CHIPOTLE SAUCE

Pairs with Saratoga Still Spring Water

A delicious party appetizer that showcases the richness of steak and the boldness of the chipotle sauce. This recipe pairs perfectly with Saratoga Still Water as it will balance out the bold flavors on your palate and allow the flavors of the recipe to sing.

- SERVES 8-12 PEOPLE
- COOKS IN 1 HOUR, 5 MINUTES

## Ingredients

two 4-oz. center-cut filet mignon  
 kosher salt and freshly cracked black pepper  
 1 tbsp. vegetable oil  
 ¼ cup mayonnaise  
 1 cup sour cream  
 3 chipotle peppers in adobo sauce  
 1 clove garlic, peeled  
 zest and juice of 1 lime  
 24 sesame crackers  
 chives, thinly sliced, to garnish  
 chive blossoms or garlic flowers,  
 to garnish (optional)

## step BY STEP

### Step 1/3

Generously season filet mignon with salt and pepper and set aside to come to room temperature, about 30 minutes. Heat vegetable oil in a large skillet set over medium-high heat. When oil is shimmering, add filet and cook to desired doneness, about 3-4 minutes per side for medium-rare. Transfer to a cutting board and allow to rest, loosely tented with aluminum foil, at least 10 minutes.

### Step 2/3

Meanwhile, in the bowl of a food processor combine mayonnaise, sour cream, chipotle peppers in adobo, garlic, and lime zest and juice. Process until smooth, then season to taste with salt and pepper, transfer to a small bowl, and set aside, chilled.

### Step 3/3

When ready to serve, very thinly slice steak against the grain. Divide among sesame crackers, top with a dollop of chipotle sauce, and garnish with chives and/or chive blossoms.

### Note:

Any extra sauce will keep, refrigerated, in an airtight container, for up to 1 week.

