



2008
Colorado State Fair
“Dueling Cooks” Challenge



Baseball Cut Chuck Rib Steak with Herb Roasted Potatoes & Creamed Corn

Chef Charles Sinden and Krista Pearman

First Place

- 3 Tbsp. Golden Toad Prime Rib Steak Rub
- 2-8 oz. Chuck Rib Steaks
- 3 ears Corn, husked & sliced off cob
- 3 Potatoes, cut into medium-sized cubes
- 1 pkg. Kendra’s Kitchen spice blend mix
- 1/2 cup Epicurean Butter Garlic Herb Butter
- 1/2 cup Heavy Cream
- 2 leaves Fresh Basil
- 1/4 cup Milk

Season steaks with rub. Toss potatoes in large roasting bag with melted herb butter & Kendra’s spice blend. Place in 400° oven for 40 minutes. In hot pan, sear all sides of steaks, then place in oven to roast for 10-15 minutes. Place corn in hot pan and sauté corn with cream and milk. Simmer for 4 minutes until tender.

