

What's Cooking at CAB

With featured chef partners



Chef Jonathan Seeholzer's vim and vinegar

Vinegar is a popular ingredient in the culinary world. A Certified Angus Beef® (CAB®) brand partner restaurant has taken its love for this mysterious ingredient to new heights: The Greenhouse Tavern and its chefs — Jonathon Sawyer (who competed on Food Network's Iron Chef America), Jonathan Seeholzer and Brian Goodman.

A twist on the classics

Artisan vinegars have been a goal since before the restaurant opened, says Chef Seeholzer, a Cleveland, Ohio, native.

"Vinegar is sort of like sourdough bread. It's a live culture. Our 'mother' is about five years old now, and that's basically allowed us to have our own sustainable vinegar program."

That program is so popular the chefs have launched a line of Tavern vinegars, supplying fellow chefs and customers with a taste of their creations brewed right in the basement.

"For me, it was really born out of necessity," Sawyer says. "We use the red wine vinegar in our short-rib braise. We braise oxtail in a garlic beer vinegar. We use it in all sorts of sauces on our steaks. It's just a great way to finish a sauce and add tons of flavor to it."

Seeholzer is a classically French-trained chef with a degree from the Culinary Institute of America at Hyde Park. The Tavern's custom vinegar adds a special touch to one of his favorite dishes — classic beef Wellington.

"That's a dish I've been making since I was 14," Seeholzer says. "It's something we do on large event days — like New Year's and Valentine's Day. We pick a traditional sauce — a bordelaise, béarnaise, hollandaise — a stick-to-your-rib-type sauce, and do a variation on the Wellington. I'm a meat-and-potatoes guy. I like to stick to the classics."

With or without a vinegar-infused sauce, beef Wellington is still a popular dish with wide appeal. Try the version of a classic recipe provided by CAB brand chefs at right.



Beef Wellington

Ingredients:

- 2½ to 3 lb. CAB®-brand tenderloin or center cut
- 3 Tbs. butter
- 1 shallot, minced
- ½ cup finely chopped cremini mushrooms
- ½ cup finely chopped button mushrooms
- ½ cup finely chopped shitake mushrooms
- ½ cup red wine
- Olive oil as needed
- 1 (17.3-oz., 2 sheets) package frozen puff pastry, thawed
- All-purpose flour as needed
- 1 egg yolk, lightly beaten
- 2 Tbs. warm water
- 1 (12-fluid-oz.) pkg. prepared beef demi-glace

Instructions:

1. Preheat oven to 425° F.
2. In medium skillet, melt butter; add shallot and mushrooms. Sweat mixture over medium heat. As water begins to cook out, turn heat to low, stirring occasionally, until mixture is dry-looking (about 10 to 15 minutes). Add red wine and cook until dry again. Season as needed with salt and pepper; refrigerate.
3. Brush beef with olive oil and season with salt and pepper. In large skillet, sear beef until it turns brown on all sides. Cover tenderloin and refrigerate until ready to assemble.
4. To assemble, roll puff pastry to length that extends 2 inches past each end of the tenderloin, and twice as wide as the diameter; use flour as needed to prevent sticking. Spread thin layer of mushroom mixture down center of puff pastry, keeping 2-inch border all around. Lay tenderloin on top of mushroom mixture; fold puff pastry around, creating seam on bottom and tucking sides under. Place on parchment-papered baking sheet, seam side down. Combine egg yolk and water to form an egg wash. Brush over puff pastry and bake 20 minutes. Turn temperature down to 400° F and bake an additional 15 minutes. If the crust begins to get dark, tent with foil. For medium-rare, remove beef from oven when meat thermometer registers 135° F; rest covered 10 minutes before slicing. Heat demi-glace in small saucepan.
5. To serve, cut into 12 ½-inch slices. Fan two slices on each dinner plate. Top with 2 oz. demi-glace.

Serves 6

Source: Recipe provided by the Certified Angus Beef® brand.