

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Bacon Wrapped Steak Bites with Horseradish Cream

BY CHEF MARTY SLAVIN

Horseradish Cream Sauce Ingredients

½ cup heavy cream
½ cup crème fraîche
or sour cream
½ cup prepared horseradish
2 tbsp. chives
1 tbsp. fresh lemon juice
(approximately 1 lemon)
Salt and pepper to taste

Bacon Wrapped Steak Bites Ingredients

1 lb. beef tenderloin
(can use ribeye or NY Strip)
½ lb. bacon
Toothpicks
(soak in water for 15-30
minutes before use)
Salt and pepper to taste

Horseradish Cream Sauce Directions

In a medium mixing bowl, whisk heavy cream until thicken, but not yet at soft peaks. Fold in crème fraîche, horseradish, chive, lemon juice, salt and pepper. Refrigerate with 30-60 minutes before using.

Bacon Wrapped Steak Bites Directions

Pre-heat oven to 400°F (can also be cooked over direct heat on grill). Cut beef into 1" square pieces. Wrap each bit with approximately ⅓-½ slice of bacon and secure with toothpick.

Cook approximately 10-15 minutes until bacon is crisp. Served with horseradish cream on side as dipping sauce.



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