



Chef's

NOTES

With winter in full force, we were happy to welcome some much needed rain. The ranchers and farmers that we partner with depend on this seasonal rain so they can provide nutrient-dense diets for their cattle, herds, flocks, and crops. We see the benefits in the products that we provide here at the shop as well as our sister restaurants. A wise man once said, “you are what you eat, and what it eats too”. So braise that brisket, roast that chicken, or grill those pork chops.

- Chef Brad Wise



-Soy Citrus Whole Chicken

-Brisket

-Dry-Aged Ground Beef

-Denver Steaks

-Dry Rubbed Pork Chops

-Pollo Asado

-Garlic & Fennel Sausage

-Hungarian Sausage

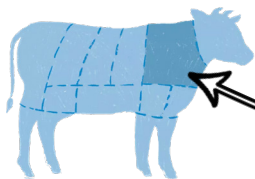


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THE OX BOX



Denver Steak

Denver steaks come from the beef chuck primal cut, which is known for rich roasts and braising cuts. The chuck is the shoulder of the animal and gets a lot of exercise. This means the chuck is pretty tough. The exception to this is the Denver steak which is situated directly underneath the should blade bone and doesn't get used much. This makes the Denver one of the most tender cuts in the whole animal. Pair that with the great marbling and you have one of our favorite steaks to grill or pan sear.

Step 1

Remove Denver steaks from packaging, pat dry, and bring to room temperature.

Step 2

Preheat your cast iron, griddle, or frying pan until it sizzles when a drop of oil is added.

Step 3

Season the meat liberally on both sides with salt and pepper.

Step 4

Cook over high heat turning the steak once after a rich golden crust has formed (about 2 - 3 minutes).

Step 5

After you flip the steak add half of the beef butter to the pan and baste the steaks.

Step 6

Remove steaks from pan and allow to rest for 3-4 minutes.

Step 7

Slice steaks against the grain, finish with coarse sea salt and the other half of beef butter.



We use rich compound butters on steaks to add richness and to complement the flavor of the steak, not to mask it.

