

Steak Tartare

- 1 lb beef sirloin, finely chopped or ground
- 2 Tbs finely chopped white onion
- 1 1/2 Tbs capers, rinsed and well drained
- 1 egg yolk
- 1 Tbs catsup
- 1 Tbs mayonnaise
- 2 tsp Worcestershire sauce
- 1 1/2 tsp Dijon-style mustard
- 1/4 tsp Tabasco sauce
- 1 tsp salt
- 1 tsp freshly ground pepper

Steak tartare is a favorite at many Paris bistros. Look for a nice piece of sirloin at the meat market and ask the butcher to trim all of the fat and grind the meat coarsely. Tell him that you are using it for tartare so that he doesn't use a grinder that has been contaminated with pork or fowl. Serve the tartare on toast points as an appetizer, or with french fries as a main course.



Place the ground beef in a large bowl. Add the onion, capers, egg yolk, catsup, mayonnaise, Worcestershire sauce, mustard, Tabasco sauce, salt and pepper, and using your hands or a fork, mix together well.

Divide the meat mixture into 4 equal portions and gently pat each portion between your palms into a patty about 1 to 1 1/2 inches thick. Place the patties on the center of individual plates.

Surround the patties with vinaigrette dressed greens, or serve french fries on the side.

