



WISCONSIN CHEESE PRESENTS

# FAVORITE FOODS WITH CHEF *Michael Symon*

EPISODE

9

Grilled Rib Eye with Wisconsin Havarti Fondue

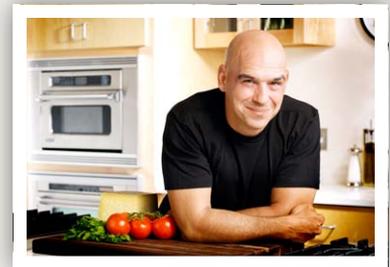


EPISODE 9

## Grilled Rib Eye with Wisconsin Havarti Fondue

BY CHEF MICHAEL SYMON

Ideal for parties and small get-togethers, fondue dishes are always in style. Chef Michael Symon spices up this timeless favorite with buttery Wisconsin Havarti and horseradish. Choice rib eye, grilled to perfection, makes a delicious side for dipping.



### ABOUT THE CHEF

Chef Michael Symon graduated from the Culinary Institute of America in Hyde Park, New York in 1990. He is a restaurant owner, chef, author, and TV personality. He has garnered countless accolades over the years, among them the renowned title of "Iron Chef" in 2007 and the James Beard Foundation award in 2009.



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## Grilled Rib Eye with Wisconsin Havarti Fondue

### COOKING DIRECTIONS

Prepare outdoor grill for cooking, if using. Heat medium saucepan over low heat; add olive oil, shallots and garlic with pinch of salt; sauté over low heat for 2 minutes, until shallots and garlic are aromatic and translucent. Add vinegar; reduce by half. Add cream; reduce by half (be patient, this takes some time). Check seasoning; add salt and pepper if needed. Remove pan from heat and whisk in Havarti cheese, horseradish and chives. Keep fondue warm.

Season steaks liberally and grill to your liking. Cook over outside or stovetop grill to desired doneness. Pour fondue into fondue pot over heat. Cut steaks into bite-sized pieces and dip!



No. of Servings: 4-6

### INGREDIENTS

- 1 tablespoon olive oil
- 2 shallots, minced (about 2 tablespoons)
- 1 garlic clove, smashed and minced
- Kosher salt and cracked black pepper
- 2 tablespoons white wine vinegar
- 1 quart (4 cups) heavy cream
- 2 1/2 to 3 1/2 cups (depending on desired consistency) Wisconsin Havarti cheese, grated
- 1 1/2 cups freshly grated horseradish\*
- 1/4 cup sliced chives
- 4 1-pound (16-ounce) rib-eye beef steaks, preferably dry-aged

*\*You can use bottled horseradish, but squeeze and drain well before adding to fondue.*



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### FEATURED CHEESE

## Wisconsin Havarti



A smooth and supple cheese originally from Holland, Havarti has been perfected and enhanced by Wisconsin cheesemakers. A special Wisconsin-style Havarti was developed at the University of Wisconsin-Madison and is firmer in texture and more buttery in flavor than other varieties. Havarti is delicious when plain. However, some prefer flavored varieties such as jalapeño, pesto, caraway, or dill.

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**FLAVOR:** Buttery, creamy, and slightly acidic.

**GOES WELL WITH:** Crackers, plums, grapes, and almonds.

**LIKES THESE DRINKS:** Beaujolais, Cabernet Sauvignon, Merlot, Pilsner, Pinot Noir, Stout, and Zinfandel.