

Slate's New Mexico Steak Fingers

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		steak fingers
24	ounces	skirt steak - cleaned and trimmed
		salt and pepper
1	cup	buttermilk
1	quart	vegetable oil
2	cups	all-purpose flour

green chile sauce

2 ounces olive oil 1 small onion - diced 1 clove garlic - chopped 1 teaspoon salt 1 poblano pepper - seeded and chopped 6 tomatillo - peeled and quartered

cheese sauce

1/2 stick butter
1/2 cup all-purpose flour

1 cup milk 1 pound cheddar cheese - grated salt and pepper

Steak Fingers: Cut the steak into 1/3 to 1/4 inch strips. Season with salt and pepper. Place steak in buttermilk and marinate in fridge for 2 hours.

Green Chile Sauce: Heat a med sized saucepan over med-high heat. Add oil. When oil is hot add the onions and garlic and saute for a few minutes. Add salt, poblano and tomatillos and cook for about 5 minutes. Transfer to blender and puree until smooth. Return to pan and simmer over low heat for 10 minutes. Season with salt and pepper.

Cheese Sauce: Melt butter in saucepan over med heat. Add the flour and whisk well. Cook over low heat for 5 minutes, stirring constantly. Whisk in milk and bring to boil. Over low heat, whisk in cheese until all is melted. Remove from heat and season with salt and pepper.

Heat oil in a med to large heavy casserole to 350.

Dredge steak fingers in flour and place in hot oil. Fry for 4 minutes. Remove to paper towel and drain. Season with salt and peppe.

Spoon cheese sauce onto plate. Place fingers in a pile and spoon chile sauce on top.