

DAYTONA'S RESTAURANT – Adam Rozenski

Steak Gorgonzola with Fettuccini and Balsamic Reduction

1 cup gorgonzola cheese (blue cheese)	Garlic, minced
2 oz olive oil	Salt & pepper
1 cup (approx.) 35% whipping cream	2 tbs pesto
½ cup grated parmesan cheese	Cooked fettuccini or other pasta
¼ cup shredded asiago cheese	Balsamic vinegar
Onions, diced	sugar

Heat olive oil on med heat in large pan. Add onion, garlic, salt & pepper. Add cream and cheeses, stirring constantly over med heat til cheese is melted. Stir in pesto.

Meanwhile, cook fettuccini or pasta of choice according to directions, add to sauce and mix well.

Marinate steak in in sweet chili tai sauce, Montreal spice, and tomato juice. Put steak on med heat and cook to med rare. Make a balsamic reduction using balsamic vinegar & sugar, and drizzle over top of cooked steak. Serve with fettuccini and enjoy!