

Chateaubriand du Zermatt

Ingredients

Chateaubriand
Elephant Garlic
Worcester Sauce
Teriyaki
Salt
Pepper



This is an interesting twist on a classic recipe for Chateaubriand. First preheat the oven to 375 F. Evenly season the beef with salt and pepper. Then slice up the elephant garlic into wedges, and take a sharp knife and cut slits into the Chateaubriand where you will stuff the wedges of garlic.



At this point you can sinch up the Chateaubriand with a piece of twine. Mix the Worchester Sauce & Teriyaki in a Ziplock and place the Chateaubriand in the bag and let the Chateaubriand marinade for 20 minutes. Once it has fully marinated, Melt 2 tablespoons of the butter with the olive oil in a large skillet (preferably cast iron) set over medium-high heat until cloudy and bubbly. Place



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15 minutes. Slice the meat on the diagonal and serve. Enjoy.

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