

Beefsteak Pizzaiolo with Rigatoni

serves 6

Ingredients:

3 New York Strip Steaks (2 ½ lbs. total)

1 lb. rigatoni or pasta of choice

3 large garlic cloves sliced thickly

1 pint cherry tomatoes

2 (5 ½ fl. oz) cans of tomato juice

fresh basil

fresh parsley

fresh thyme

extra virgin olive oil

salt (sea salt)

pepper (cracked or whole)

Method:

- On back burner put on a large pot of well salted pasta water to boil
- Remove all (or as much as you can) of the fat from the steaks
- Heat large saucepan over medium heat
- Coat pan with light layer of olive oil to pan
- When hot brown steaks on both sides
- Add another light layer of olive oil
- Add garlic and sweat, but do not allow to brown
- Add cherry tomatoes
- Add cans of tomato juice
- ¼ cup chopped fresh basil
- ¼ cup chopped fresh parsley
- (sauce should be liquid and bubbling around steaks)
- 1 tablespoon chopped fresh thyme
- Salt and pepper to taste (season as you go not all at once)
- If sauce is getting dry you can add either a little bit of water or soup stock
- Pasta water should be boiling by now so throw in 1lb of pasta
- When steak is cooked to desired temp, remove from pan and allow to rest
- Reduce heat under sauce to low
- When meat is cool enough to touch slice on the bias (at a slant) and return to sauce to stay warm
- Rigatoni should be cooked al dente (slight snap to pasta, not too soft)
- Plate sliced meat on platter
- Add drizzle of extra virgin olive oil
- Little bit of sea salt (to taste)
- Little bit of cracked pepper (to taste)
- Toss wet pasta (do not strain or rinse) in remaining sauce and plate