This dish incorporates warm & savory flavors and a beautiful arrangement of warm colors throughout the dish. This recipe includes a crisp potato latke that is served alongside a colorful arugula salad, a perfect pan-seared steak, and garnished with a savory blue cheese sauce.

This dish is perfect for the theme Coming Home to Idaho because it uses authentic Idaho themed foods such as golden potatoes and Vandal sourced beef. It is also a great dish to bring back home to Idaho and to your family during the holidays because it’s a dish you can make together.

With the ability to make the latkes any shape you want, you can be as creative with this dish as you desire. What better way is there to spend preparing a holiday meal than with the help of your loved ones?

**Total Servings** - 5  
**Serving Size** - 1-4” prepared Latke, 3 oz. cooked steak, 1-2 Tablespoons Blue Cheese Sauce, with 1/2 cup Autumn Salad,  
**Dietary Considerations** - Contains gluten, dairy, and meat. Grain Free

**Ingredients for Blue Cheese Sauce**
- Blue Cheese Crumbles
- Heavy Whipping Cream
- Black Pepper

**Ingredients for Potato Latkes**
- Yukon Gold Potatoes
- Baby Golden Potatoes
- Large Eggs
- Yellow Onion
- All Purpose Flour
- Black Pepper
- Salt
- Thyme
- Basil
- Olive Oil (Or cooking oil of your choice)
- Top Sirloin Steaks
- Red Pear
- Arugula
- Halved Walnuts
- Golden Raisins
- Dried Cranberries
- Honey
- Lemon Juice
- Olive Oil

**Directions for Idaho Joe Autumn Steak Latkes**

**Note** If time and setting permits, peel potatoes and soak in water the day before preparing. Preparation of the cooked pears can also be done the day before if time permits.

**STEP 1** Begin with the preparation of the pear. Wash pear under cool running water.

**STEP 2** Chop entire pear into about ¼ inch to ½ in cubes. While chopping, heat up a small saucepan on medium heat.

**STEP 3** When the saucepan is hot, add 1 tablespoon of butter. Melt the butter completely and immediately add the chopped pear.

**STEP 4** Add a pinch of salt.

**STEP 5** Incorporate the butter onto the entire mixture. Cook on medium heat for about 25-30 minutes, stirring and folding intermittently with either a spatula or wooden spoon to avoid burning. Once finished, turn off heat and remove from hot surface. Set aside to cool for later.

**STEP 6** While the pear is cooking, wash the arugula and dry off with paper towels. Transfer to a medium or large-sized bowl.

**STEP 7** Add walnuts and dried fruit to mix.

**STEP 8** When pears are completely cooled, add to the salad.

**STEP 9** In a small bowl, mix together honey, olive oil, and lemon juice. Whisk together and set vinaigrette aside.

**STEP 10** Prepare the latkes, Chop onion in half, remove end of the onion, remove outer layering, and wash under cool running water. Also, rinse the potatoes under water.

**STEP 11** Shred the onion and pre-soaked (optional) potatoes into a bowl using a grater.

**STEP 12** Once shredded, drain shredded mixture of any liquid. You can do this by using a strainer. Pour mixture into strainer and hold over the sink. Then, forcefully push down on the mixture using your hands to remove as much water as possible from the potatoes. Once you have gotten a majority of the water out, use paper towels to completely cover the potatoes. Begin to squeeze and twist over the sink to get the remaining water out. Return the shredded mixture back to the dry bowl.

**STEP 13** Add the eggs and flour to bowl with your shredded potatoes. Gently stir ingredients together until the potatoes are evenly coated. Add salt, pepper, thyme, and basil into the bowl. Stir until the seasoning is evenly dispersed into mixture. Set mixture aside for later cooking.

**STEP 14** Begin to heat a large frying pan on medium heat.
STEP 15 Season each side of the steak with desired amount of salt and pepper (about 1 teaspoon of each on each side).

STEP 16 When pan is heated, add 2 tablespoons of olive oil. Place seasoned steak into pan and sear all sides to cook until internal temperature should reach between 135-145 degrees Fahrenheit. Cook time depends on thickness of steak. While steaks are cooking, begin to prepare the blue cheese sauce. Refer to step 18.

STEP 17 When done, place in a dish, cover with foil and set aside.

STEP 18 Add half of the remaining blue cheese crumbles. Continue stirring for 2 more minutes.

STEP 19 Add remaining blue cheese crumbles. Continue simmering for another 2-3 minutes or until desired texture is achieved. Sauce will thicken more after taken off heat (you want this sauce to be slightly thicker than the consistency of the heavy cream).

STEP 20 Add ½ tablespoon of ground black pepper and mix in. Turn off the stove top and remove pan from heat. Set aside and cover with foil.

NOTE: If wanting to save sauce for another day, reheat in a saucepan for optimal quality.

STEP 21 Portion batter into 5 separate cakes. Squeeze out extra liquid over a bowl or the sink prior to shaping latke. Then evenly shape latkes to desired shape about ¼ inch thick, or as thin as possible. (If wanting to be creative with the dish, shape the latke into the shape of Idaho)!

STEP 22 Bring medium sized pan to medium heat. When pan reaches temperature, add ¼ cup olive oil.

STEP 23 You may have to cook latkes separately depending on the size of your pan. Cook each side until golden brown and crisp.

STEP 24 Once the latkes are done, place the cooked latke on a plate with a paper towel, then sprinkle with a pinch of salt or season as desired.

STEP 25 Slice steak with the grain into 5 individual servings. Then, slice the individual servings against the grain into smaller strips.

STEP 26 Dress salad with vinaigrette and serve with latke, steak, and blue cheese sauce drizzled on top or smeared at the bottom of the plate.

STEP 27 Enjoy!

Nutritional Data for Idaho Holiday Steak Latke

Calories 562
Total Fat 25 g
Cholesterol 154 mg
Sodium 1557 mg
Total Carbohydrate 52 g
Total Dietary Fiber 7 g
Protein 38 g