



CHIPPED BEEF WITH POACHED EGGS

SERVES 4

2 medium Yukon gold potatoes
1 tablespoon plus
2 ¾ teaspoons kosher salt
½ small yellow onion, diced
4 cups whole milk
5 cloves
1 fresh bay leaf
½ teaspoon freshly grated nutmeg
2 teaspoons freshly ground
black pepper
2 ½ teaspoons finely grated
grapefruit zest
1 teaspoon freshly grated
horseradish
1 ½ ounces bresaola
4 slices brioche bread, ½- to
¾-inch thick, crusts removed
1 tablespoon plus ½ teaspoon
extra-virgin olive oil
¼ cup pea shoots
1 teaspoon chopped chives
Maldon sea salt to taste
4 large eggs, cold



Chef Kyle Mendenhall inherited a recipe for chipped beef from his great-grandmother, Marie, that dates back to 1911. An Oscar's Delmonico menu dated April 28, 1942 featured Oscar's version of the dish. This recipe combines both of those, with a few modern updates. The Tucci family crest is engraved in the pewter charger from Oscar's Delmonico.



Soak a handful of wood chips in water for 30 minutes to 1 hour. (See page 64 for information on cooking with wood chips.) Place the potatoes and 1 tablespoon plus 2 teaspoons salt in a pot. Add water to cover and bring to a boil. Reduce heat to low and simmer until the potatoes are tender, about 30 minutes, then drain. Drain the wood chips. Place the chips in a heavy pot. Arrange the potatoes in a steamer insert and place on top of the wood chips. Place the pot on a burner over high heat. Heat the chips until smoke is visible. Cover the pot with a lid and reduce the heat to medium. Smoke for 30 minutes. Remove the potatoes from the heat and as soon as they are cool enough to handle, peel them.

In a small pot, combine the onion, milk, cloves, bay, nutmeg, black pepper, grapefruit zest, horseradish, and remaining ¾ teaspoon salt. Simmer over medium-low heat for 20 minutes. Do not let the mixture boil and stir frequently to prevent scorching. Strain the milk mixture through a fine sieve. Discard the solids. In a blender combine 2 cups of the spiced milk with the smoked potatoes. Blend until very smooth. (The sauce will be a little thick.)



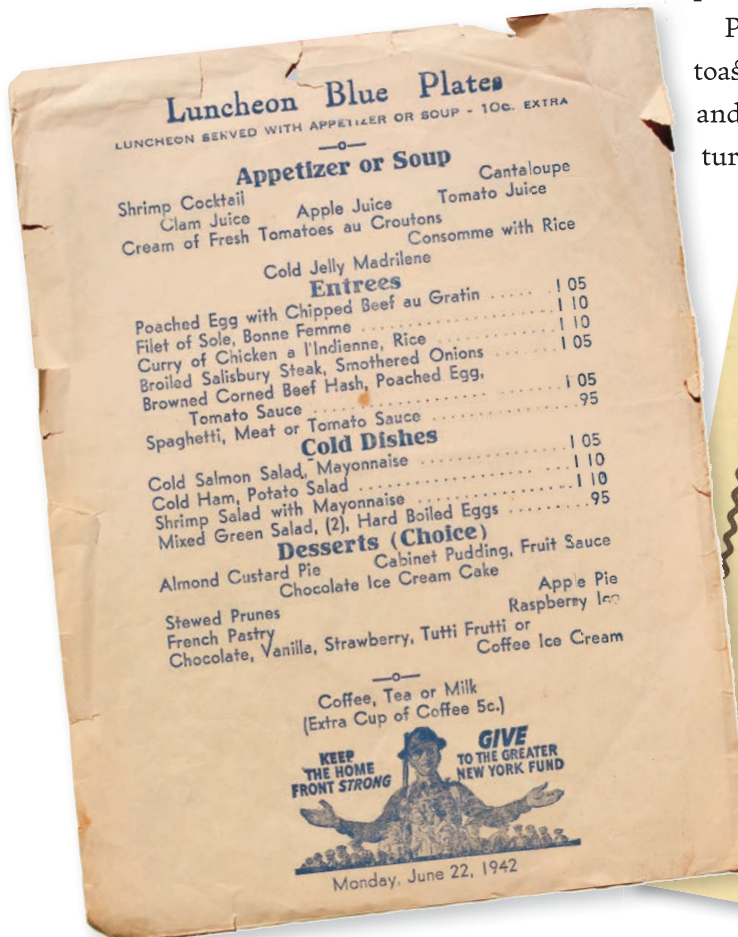
THE DELMONICO

WAY: *Part of the joy of this dish is the way the poached egg yolk breaks, but that also means you run the risk of dirtying your tablecloth with flatware. Take a Delmonico tip from my pal Whoopi Goldberg, star of the power-lunch film The Associate and the author The Unqualified Hostess (Rizzoli, 2019), and please use a knife and fork rest to prevent soiling your linens.*

Slice the bresaola 1/16 inch thick. Stack the slices on top of each other and cut into matchstick-sized strips. Add the bresaola strips to the spiced milk and smoked potato mixture. Place 1 tablespoon olive oil in a 9-inch sauté pan. Place over medium-high and add the four slices of bread. Toast the bread until golden brown and crisp, 1 to 2 minutes per side. Place one slice on each of four plates. Set aside. Combine the pea shoots, chives, remaining 1/2 teaspoon olive oil, and Maldon salt and toss to combine.

Fill a large shallow saucepan with about 3 inches of water. Bring to a boil, then turn down the heat to a gentle simmer. Break an egg into a small individual cup. Hold the cup directly above the simmering water and gently slip the egg into the water. Repeat with the remaining eggs. Poach eggs until just set, 3 to 4 minutes. Remove the eggs with a slotted spoon and drain well.

Place a poached egg on top of each slice of toast. Spoon the potato mixture over the eggs and toast. Garnish with the pea shoot mixture and serve.





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