

Texas Toast Benedict

BLACK BEAN TOMATO RELISH:

- 3 tablespoons finely chopped red onions
- 2 tablespoons fresh cilantro, finely chopped
- 1 tablespoon olive oil
- 3 plum tomatoes, seeded and finely diced
- One 15-ounce can black beans, drained, rinsed well and drained again
- 1 serrano chile, finely diced
- Juice of 1 lime
- Salt and freshly ground black pepper

STEAK SAUCE HOLLANDAISE:

- 1 tablespoon fresh lime juice
- 3 large egg yolks, lightly beaten
- 1 1/2 sticks unsalted butter, melted until foamy
- 1/4 cup to 1/2 cup your favorite steak sauce
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

TEXAS TOAST:

- 2 cloves garlic, smashed to a paste
- 1 stick unsalted butter, softened
- Salt and freshly ground black pepper
- 4 slices pain de mie, sliced 1-inch thick
aka 'bread'

GRILLED STEAK:

- One 1-pound boneless ribeye, about 1 1/2 inches thick, cut into eight 1/2-inch-thick slices
- 3 tablespoons spice rub
- Kosher salt and freshly ground black pepper
- 2 tablespoons canola oil

POACHED EGGS:

- 1 tablespoon white wine vinegar
- 4 eggs
- Kosher salt and freshly ground black pepper

Whole cilantro leaves, for garnish

For the black bean relish: Combine the onions, cilantro, olive oil, tomatoes, beans, chiles and lime juice in a bowl and season with salt and black pepper. Let the relish sit at room temperature for 30 minutes to allow flavors to meld.

For the hollandaise: Place the lime juice and yolks in a medium stainless-steel bowl set over a pot of simmering water. Whisk the yolks until pale yellow and fluffy. Slowly add the melted butter, a few tablespoons at a time, and whisk until thickened. Remove from the heat, whisk in the steak sauce and season with the salt and black pepper. Keep warm.

For the Texas toast: Heat a grill pan over medium-high heat. Combine the garlic, butter and some salt and pepper in a small bowl. Butter both sides of the bread with some of the garlic butter, and grill until nicely charred on both sides.

For the steak: Put each slice in between pieces of plastic wrap and use a meat mallet to pound them into thin steaks. Sprinkle both sides with some of the steak rub salt and black pepper. Heat the oil in a cast-iron pan over high heat. Add the steaks and cook until a crust forms, about 1 minute. Flip and cook for another minute until the other side forms a crust as well.

For the poached eggs: Bring 3 cups water and vinegar to a gentle simmer in a large high-sided frying pan. Break each egg into a cup and gently add to the water. Poach until the yolks are nearly set, 4 to 5 minutes. Remove the eggs from the pan with a slotted spoon to drain the liquid. Season the top with salt and black pepper.

For assembly: Top each piece of Texas Toast with 2 pieces of steak and a poached egg. Ladle some hollandaise over the top. Spoon some of the black bean relish on top of each and garnish with whole cilantro leaves.

