



TURMOIL & TRIUMPH

THE GEORGE SHULTZ YEARS

RECIPES

FIREPLACE SIRLOIN STEAK

Ingredients

- 2 1/2 inch thick sirloin steak (3-4 lbs.)
- Table salt

Directions

1. Before cooking, your fireplace should be in use for about 2-3 hours, providing a deep, hot load of wood ashes. When you are ready to cook the steak, remove some of the hot embers from the burning logs and place the logs to the side of the fire (for removal of the remaining embers to cook the second side of the steak).
2. Pour salt over one side of the steak until it is completely covered. Place steak, salt side down, on the hot embers. Cook about 25 minutes. Remove steak from the embers and brush off the remaining salt.
3. Stir embers and add remaining embers from the logs that have been set aside. Salt the uncooked side of the steak and place, salt side down, on the embers. Cook about 20 minutes for rare. Remove from embers, brush off remaining salt. Place on platter and carve in thin slices.
4. Dip slices in melted butter and place on bread. Serve it with a large green salad.
5. This is a great way to entertain six people informally.

PRESIDENT REAGAN'S FAVORITE MACARONI AND CHEESE

Ingredients

- 1/2 lb. macaroni
- 1 tsp. butter
- 1 egg, beaten
- 1 tsp. salt
- 1 tsp. dry mustard
- 3 cup grated cheese, sharp
- 1 cup milk

Directions

1. Boil macaroni in water until tender and drain thoroughly.
2. Stir in butter and egg. Mix mustard and salt with 1 tablespoon hot water and add to milk.
3. Add cheese leaving enough to sprinkle on top.
4. Pour into buttered casserole, add milk, sprinkle with cheese.
5. Bake until custard is set and top is crusty. Bake at 350°F for 45 minutes.
Serves 6.

WHITE RUSSIAN

Ingredients

- 2 oz. Vodka
- 1 oz. Kahlúa
- Heavy cream

Directions

1. Add the vodka and Kahlúa to an Old Fashioned glass filled with ice.
2. Top with a large splash of heavy cream and stir.

