SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Wagyu Bavette Steak

with Shallot Butter & Crispy Potatoes



A bold, flavor-packed Wagyu cut, seared to perfection and finished with rich shallot butter, served alongside crispy, herb-roasted potatoes.

★

Bold Flavor • Shallot Butter • Ranch Raised

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SUNDAY RIVER RANCH

FULL-BLOOD BLACK WAGYU | SIGNATURE RECIPE COLLECTION

WAGYU BAVETTE STEAK

Shallot Butter & Crispy Potatoes

PREP 15 MIN | COOK 30-35 MIN | SERVES 3-4

INGREDIENTS

STEAK & SHALLOT BUTTER

- ☐ 1-1.5 lb Sunday River Ranch Wagyu Bavette steak
- ☐ 1 tsp kosher salt; 1/2 tsp freshly cracked pepper
- ☐ 1 tbsp high-heat oil (as needed)
- ☐ 4 tbsp softened unsalted butter
- ☐ 1 small shallot, very finely minced
- ☐ 1 tsp chopped fresh thyme; 1 tsp Dijon mustard

CRISPY POTATOES

- ☐ 1.5 lb baby potatoes, halved
- ☐ 1.5 tbsp olive oil; 2 garlic cloves, minced
- ☐ 1 tsp chopped rosemary; salt and pepper

METHOD

1. Roast the potatoes.
Heat oven to 425 F. Toss potatoes with olive oil, garlic, rosemary, salt and pepper. Roast cut-side down for 25-35 minutes until golden and tender.

2. Make the shallot butter.
Mix softened butter, minced shallot, thyme and Dijon. Refrigerate briefly while cooking the steak.

3. Prepare the Wagyu.
Pat steak dry and season with salt and pepper. Heat a heavy skillet or grill over medium-high heat; lightly oil only if needed.

4. Sear and monitor.
Sear about 3-5 minutes per side depending on thickness, adjusting heat to avoid scorching. Check the center with an instant-read thermometer.

5. Rest, slice and serve.
Rest 5-10 minutes. Identify the grain and slice thinly across it. Top with shallot butter and serve with crispy potatoes.

RANCH TIP

Bavette has a pronounced grain: slicing thinly against it makes a big difference in tenderness. Keep sauces restrained so the Wagyu flavor shines.

For medium-rare preference, aim for a final temperature near 130-135 F. USDA recommends 145 F with a 3-minute rest for whole beef steaks.