

Texas “Two Step” Wagyu

STEP 1: WAGYU BEEF MEATBALLS

- 1 lb ground wagyu beef (80/20 or richer)
- 1/2 cup panko breadcrumbs
- 1/4 cup whole milk
- 1 large egg
- 2 tbsp minced onion
- 2 cloves minced garlic
- 2 tbsp finely chopped fresh parsley
- Kosher salt and black pepper
- Olive oil, bacon grease or Wagyu beef tallow (for searing)

INSTRUCTIONS

- In a small bowl, combine the breadcrumbs and milk for 10 minutes.
- In a large mixing bowl, gently fold ground Wagyu beef and rest of ingredients.
- Lightly oil your hands, scoop and roll meatballs, place on a parchment-lined tray.
- Sear with oil over medium-high, don't overcrowd. Finish in a 350°F oven.

STEP 2: POTATO TUMBLEWEEDS

- 3 medium peeled potatoes
- 1 tbsp butter
- 2 tbsp milk
- Salt and pepper
- 1 cup cheddar or mozzarella cheese
- 1/2 cup all-purpose flour
- 1 beaten egg
- 1 cup Panko breadcrumbs
- Oil for deep frying

INSTRUCTIONS

- Boil and mash the potatoes, while still warm, mix in butter, milk, salt, pepper.
- Flatten potatoes slightly in your palm, place a small cube of cheese in the center, and roll it into a ball.
- Roll each ball in flour, then dip in beaten egg, then coat with breadcrumbs.
- Fry in 350°F pre-heated oil until golden, remove and drain.
- Skewer the potato and wagyu meatball together and drizzle with your favorite sauce to create a Texas “Two Step” you will never forget.

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