

NISSAN'S SMOKIN' TITAN

SIMPLE SALT & SMOKE STEAK AND EGGS

Recipe Courtesy: Jared Fraser, Nissan North America

INGREDIENTS:

- 1 tbsp. butter
- 1 tomato chopped
- 1 bunch fresh spinach
- 1 red onion
- 3 eggs
- 1 splash of water
- Parmesan cheese optional
- 1 steak
- Cherry wood
- Sea Salt
- Pepper

Sprinkle sea salt over the steak and pepper to taste, sear the steak on the grille, then finish it in the smoker. We prefer cherry wood for flavor. Meanwhile, in a skillet, melt the butter and sauté the red onions and spinach. Whisk together eggs and a splash of water then pour it into the skillet. As the eggs are nearly cooked add in the tomato. Sprinkle parmesan cheese over top. Slice the steak and serve with the eggs for a delicious brunch.