

Created by: Debra C. Argen

Chef Admir Alibasic Recipes - Ben and Jack's Steak House, New York, USA

Executive Chef Admir Alibasic of [Ben and Jack's Steak House](#) in **New York City, New York** graciously provides a delectable taste of the restaurant with his **recipes** for a refreshing cocktail, the **Basil Buddha Hand Lemon Drop**, and two delicious appetizers, **Sesame Crusted Tuna with Wasabi Cream**, and **Fried Oysters with Steak Sauce Slaw** to tempt your palate until you can experience the restaurant for yourself.

Speaking with Executive Chef Admir Alibasic, it was evident that he is passionate about all things culinary. Growing up in Brooklyn, New York, he told me that he and his brother loved to watch the original "Iron Chef" on television and were intrigued at how Chef Masaharu Morimoto would transform food into art. While his brother did not pursue a culinary career, for Chef Admir, the restaurant world was like a siren song as he learned how you could express yourself through a dish, by flavor and by artistic presentation.

He started working as a dishwasher while in high school at Ben & Jack's Steak House in 2005 when the Sinanaj family opened their first restaurant. Since then he has worked his way up the culinary ladder to the position of Executive Chef of Ben & Jack's Steak House, and understands what it takes to succeed at each position in the kitchen. He attended Hunter College in New York and focused on Nutrition and Food Science, as well as received a Personal Trainer certificate, which helps him in his work as a chef.



Executive Chef Admir Alibasic

A few of Chef's favorite items on their menu include the appetizer, Sesame Crusted Yellowfin Tuna with a balsamic reduction and wasabi cream, which he described as amazing. The crust is made from toasted white and black sesame seeds, and the tuna is cooked in a small amount of sesame oil and finished with a balsamic reduction and wasabi cream. (He graciously shares the recipe below.)

For steak, he likes the Porterhouse because it is a nice big cut of steak with a filet side and a sirloin side, and dry-aging really enhances the flavor, and for smaller appetites or when dieting he likes the filet mignon.

This is a chef who approaches cocktails with the same level of creativity as he uses for his culinary recipes, and has he created several intriguing cocktails on the menu using "kitchen" ingredients, including the Basil Buddha Hand Lemon Drop cocktail, made with basil, Buddha Hand Vodka, Limoncello, lemon juice, and simple syrup, which is one of the recipes he shares below.

Now in his 11th year working at Ben & Jack's Steak House, his advice to those considering a culinary career is that you must be passionate, as being in a kitchen behind the line you need to be prepared

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because it is not easy when you have hundreds of tickets for orders each night. You need to have a competitive drive and a mind set to succeed. You need to be able to think outside of the box which is what differentiates a chef from a line cook. Most importantly you cannot expect everything to be perfect, you have to work hard, and bring your creativity to work each day. Clearly, he loves what he does, working at Ben & Jack's Steak House and promoting the restaurant at special events throughout the United States and doing celebrity chef competitions.

When not working in the kitchen at Ben & Jack's Steak House, or dreaming up new recipes, newlywed Chef Admir Alibasic enjoys playing tennis and golf when time allows, and going out to dinner with his wife.

Chef Admir Alibasic of Ben & Jack's Steak House graciously shares a few of his delectable recipes to tempt your palate until you can dine at the restaurant.

Chef Admir Alibasic of Ben & Jack's Steak House Recipes

Basil Buddha Hand Lemon Drop Cocktail

Sesame Crusted Tuna with Wasabi Cream

Fried Oysters with Steak Sauce Slaw



Basil Buddha Hand Lemon Drop Cocktail

Cocktail Ingredients:

2

Sprigs

Basil

2

Ounces

Buddha Hand Vodka

1

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Ounce

Limoncello

2

Lemon Wedges, squeezed

0.5

Ounce

Simple Syrup

Granulated Sugar

Lemon Twist, Basil Leaf, garnish

Method: In a shaker tin, add the basil at the bottom and cover with ice. Add vodka, squeezed lemon, limoncello and simple syrup. Shake vigorously until basil is broken apart. Sugar rim a martini glass and pour the mixture into the glass. (Create a sugar rim by running a lemon wedge around the glass, add sugar to a plate, twist rim of glass in sugar.) Garnish with a lemon twist and a basil leaf.



Sesame Crusted Tuna with Wasabi Cream

Sesame Tuna Ingredients:

8

Ounces

Ahi Tuna Steak

2

Tablespoons

White Sesame Seeds

2

Tablespoons

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Black Sesame Seeds

1

Tablespoon

Sesame Seed Oil

Salt and Freshly Ground Black Pepper

Wasabi Cream Ingredients:

2

Tablespoons

Sour Cream

1

Tablespoon

Mayonnaise

1

Tablespoon

Wasabi Powder

0.5

Medium

Lime, juiced

Salt and Freshly Ground Black Pepper

Method for the Wasabi Cream: In a bowl, add sour cream, mayo, wasabi powder, lime juice, salt, and black pepper. Mix until wasabi is incorporated into the mixture and creamy.

Method for the Sesame-crust Tuna: In a bowl, combine black and white sesame seeds. Season the tuna with salt and ground black pepper and press into the sesame seeds. In a pan, heat the oil on high and place the tuna; cooking each side until the white sesame seeds are golden brown.

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Fried Oysters with Steak Sauce Slaw

Ingredients:

0.5

Cup

Buttermilk

10

Oysters, freshly shucked, drained

1

Teaspoon

Smoked Paprika Powder

1

Teaspoon

Chipotle Powder

1

Teaspoon

Old Bay Seasoning

0.5

Cup

Flour

1

Cup

Cabbage, shredded

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0.5

Cup

Carrots, shredded

1

Tablespoon

Steak Sauce

1

Teaspoon

Pickles, chopped

0.3

Lemon, juiced

0.5

Teaspoon

Vinegar

1

Teaspoon

Black Sesame Seeds

Corn Oil, for frying

2

Teaspoons

Salmon Roe

Kosher Salt and Freshly Ground Black Pepper

Directions for the Avocado Slaw: In a large bowl, combine cabbage, carrots, pickles, vinegar, lime juice, mayonnaise, and steak sauce. Fold in the black sesame seeds and let chill.

Directions for the Fried Oysters: In a large bowl, whisk together all-purpose flour, chipotle powder, smoked paprika powder, and Old Bay. In a medium bowl, add buttermilk, oysters, and chill for at least 30 minutes. After 30 minutes, dredge the oysters in the dry mixture first, then wet mixture, and finally back into the dry mixture. Deep fry until golden brown. Remove from the oil and drain on a paper towel lined baking tray.

Presentation: Serve fried oyster in a half shell, top with steak sauce slaw and salmon roe.

Opened in 2009, the 10,000 square foot restaurant comfortably can seat up to 400 diners on two levels of attractive space, there are five private dining rooms for more intimate gatherings, special occasions, or corporate outings, and two full bars.

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Ben and Jack's Steak House is open Monday from 11:30 am until 10:30 pm, Tuesday through Friday from 11:30am until 11:00 pm, Saturday from 12:00 pm until 11:30pm, and Sunday from 12:00 pm - 10:30 pm.



Ben and Jack's Steak House

The restaurant serves an A La Carte Lunch Menu as well as a Pre-Fixe Menu for \$29.95 from 11:30 am until 3:45 pm, a Bar Menu, and a Dinner Menu in the evening.

For additional information, please visit their website, www.BenandJacksSteakHouse.com.

Read the about our dining experience at **Ben and Jack's Steak House** in the **Restaurants** section.



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