

Painted Chef's Classic Beef Carpaccio

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-japanese-salmon-carpaccio>

Ingredients:

- 2 eggs
- 1 tablespoon Dijon mustard
- 3 tablespoons fresh lemon juice
- 1/4 cup extra virgin olive oil
- 1 cup vegetable oil
- 2 dashes hot pepper sauce e.g. Tabasco™, or to taste
- 3 tablespoons worcestershire sauce
- salt
- pepper
- 8 ounces carpaccio frozen thinly sliced beef tenderloin
- 1 tablespoon capers for garnish, optional
- 1 lemon cut into wedges

Nutrition:

1. Calories: 670 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 105 milligrams
4. Fat: 71 grams
5. Fiber: 2 grams
6. Protein: 4 grams
7. SaturatedFat: 7 grams
8. Sodium: 430 milligrams
9. Sugar: 2 grams
10. TransFat: 1.5 grams

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