

This summer steak with fresh berry salsa is GREAT! We like the berry salsa with chips also.

Summer Steaks with Fresh Berry Salsa



- text 2 cloves garlic, minced
- 2 tablespoons lemon juice
- 1 tablespoon finely grated orange rind
- 1 tablespoon lemon rind
- 1 tablespoon dry mustard
- 1/2 teaspoon salt and pepper
- 1 pound beef grilling steak (1 inch thick)

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For the salsa:

- 1 cup halved strawberries
- 1 cup whole blueberries
- 2 tablespoon liquid honey
- 1 tablespoon balsamic vinegar
- 1 tablespoon mint leaves

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For best grilling results, cook steaks according to a meat thermometer rather than trying to time it.

Remove steaks from the grill 5 degrees before your steak reaches the desired doneness.

Rare - 120°F

Medium Rare - 125°F

Medium - 130°F

Let steaks rest 5-10 minutes before serving.

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Blue Ribbon Cookie Gift Bouquet



- 1 small japapeno pepper, seeded and finely diced
- 1/4 teaspoon grated ginger

In a food processor, combine berries, honey, vinegar and mint leaves. Process until coarsely chopped. Stir in jalapeno and ginger. (Salsa can be covered and refrigerated for up to 2 hours).

In a small bowl, combine garlic, lemon juice, grated citrus rinds, mustard, salt and pepper. Spread mixture onto both sides of steak. Place steak on greased grill over medium high heat; close lid and cook turning once, for 5 to 7 minutes per side. (Or longer if you like your steak well done). Transfer to platter; tent with foil and let stand for 5 minutes. Serve steak with a spoonful of fresh berry salsa.

Let them know they are #1 with a bouquet of blue ribbon cookies surrounding a center cookie personalized with your sentiments. They'll think you're the best as they enjoy each gourmet bite.

Price: \$ 29.00 - \$ 80.00

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