



July 13, 2016

Back to Basics... With a Twist! Steak & Potatoes on the BBQ

It seems like the sky's the limit when it comes to grilling these days – ribs, wings, vegetable skewers, fruit, you name it! Sometimes all you want is just a classic steak-and-potatoes dinner, with a simple iceberg salad and a beer.

Of course, we can't help but give it a bit of a twist! For our Steak with Chimichurri Sauce, we give the steak just a hint of spice by rubbing it with a little cumin and coriander, then serve it with chimichurri, an Argentinian condiment that combines fresh parsley and oregano with garlic, olive oil, lemon juice and just a touch of cayenne.

Our Cheese Crusted Potatoes is our version of potatoes au gratin, but for the barbecue! Thinly sliced potatoes and green onion are cooked in a shallow pan with butter until tender, then topped with cheddar cheese and bread crumbs for a golden-brown crispy crust.

Last but not least, our Grilled Portobellos are a cinch to make – they're simply brushed with a blend of melted butter, Worcestershire sauce and balsamic before being quickly grilled until tender. They make an easy side dish, or as a meaty, vegetarian alternative to a burger patty or steak.

STEAK WITH CHIMICHURRI SAUCE

Ingredients:

1 tbsp (15 mL) olive oil
1/2 tsp (2 mL) cumin
1/2 tsp (2 mL) coriander
1/2 tsp (2 mL) salt
1/4 tsp (1 mL) freshly ground pepper
2 lb (1 kg) sirloin steak, 1 1/2 inches (3.75 cm) thick
Chimichurri Sauce (recipe below)



Method:

Combine oil, cumin, coriander, salt and pepper in a heavy zip-lock plastic bag. Add steak and squeeze bag to coat steak with seasoning mixture; seal bag. Let stand 15 - 30 minutes. Remove steak from bag. Grill steak over medium heat on natural gas barbecue to desired doneness. Serve with Chimichurri Sauce. *Serves 6 - 8.*

Chimichurri Sauce

Ingredients:

1/2 cup (125 mL) olive oil
1/2 cup (125 mL) fresh parsley leaves
2 tbsp (25 mL) fresh lemon juice
2 tbsp (25 mL) fresh oregano leaves
4 cloves garlic, peeled
3/4 tsp (3 mL) salt
1/2 tsp (2 mL) freshly ground pepper
1/4 tsp (1 mL) cayenne pepper

Combine all ingredients in a food processor or blender and process until smooth. *Makes 1 cup (250 mL).*

CHEESE CRUSTED POTATOES

Ingredients:

1/3 cup (75 mL) thinly sliced green onion
1/2 cup (125 mL) butter
6 large potatoes, peeled and sliced
3/4 tsp (3 mL) salt
3/4 tsp (3 mL) pepper
2 cups (500 mL) shredded cheddar cheese



2 cups (500 mL) bread crumbs
2 tbsp (25 mL) chopped fresh parsley
1/8 tsp (0.5 mL) cayenne pepper

Method:

Sauté onion in butter until softened, about 2 minutes. Arrange potato slices in overlapping rows in a greased shallow baking pan. Pour onion mixture over top. Sprinkle with salt and pepper. Bake over medium heat on natural gas barbecue for 20 minutes. Combine remaining ingredients and sprinkle over potatoes. Return to barbecue and bake until topping is browned and bubbly and potatoes are tender, about 20 minutes. *Serves 6 - 8.*

GRILLED PORTOBELLOS

Ingredients:

2 portobello mushrooms, sliced 1/2 inch (1.25 cm) thick
1/4 cup (50 mL) melted butter
2 tsp (10 mL) Worcestershire sauce
1 tsp (5 mL) balsamic vinegar
1/2 tsp (2 mL) freshly ground pepper

Method:

Combine butter, Worcestershire sauce, balsamic vinegar and pepper. Brush mushrooms with some of the melted butter mixture. Place mushrooms on a grill topper or directly on barbecue grid. Grill mushrooms over medium heat on natural gas barbecue, basting with remaining melted butter mixture, until tender, about 7 - 10 minutes. Turn once during cooking.