

Grilled rib-eye steak with parsley and garlic hotel butter

Fruited couscous pilaf

Watermelon and tomato salad with fresh mint

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Grilled Rib-eye Steak with Parsley Hotel Butter

4-10 oz Rib-eye Steak

salt and pepper to taste

½ pound unsalted butter

1 bunch parsley, chopped

2 cloves garlic, minced

pinch of salt

2 tbsp olive oil

1. Turn on grill to medium high heat
2. Soften butter so it is easy to mix
3. Combine softened butter, chopped parsley, garlic and salt and whip together with a whisk
4. Roll the butter mixture in plastic wrap and stick in the freezer to solidify to be used at end of cooking
5. Season steak with salt and pepper generously on both sides and drizzle with olive oil
6. Cook steaks on the grill for 3 ½ minutes a side to an internal temperature of 130 degrees
7. Remove steaks from the grill and let rest for 5 minutes-medium/rare
8. Remove hotel butter from freezer and cut a slice measuring 1 inch-about 2 oz portion per steak
9. Top the steak with butter and allow to melt

Fruited Cous Cous Pilaf

3 cups cous cous

3 cups chicken stock

½ cup dry cranberries

½ medium onion, diced

2 stalks celery, diced

1 whole carrot, peeled and diced

2 tbsp. basil-fresh

1 tsp rosemary-fresh

2 tbsp. lemon juice-fresh

2 tbsp. olive oil

Salt and pepper to taste

1. In a 2 quart saucepan sauté onion, celery and carrot until soft
2. Add in chicken stock and bring to a boil
3. Add cous cous, cover and remove from heat-let stand for 10 minutes
4. Fluff cous cous with fork.
5. Add in fresh herbs, lemon juice, olive oil and salt and pepper to taste.
6. Mix thoroughly to incorporate all ingredients

Watermelon and Tomato Salad with fresh Mint

1 small seedless watermelon cut into 1 inch cubes

6 roma tomatoes cut into wedges

1 small red onion, julienned

3 tbsp. olive oil

¼ cup balsamic vinegar

2 tbsp basil, chopped

2 tbsp. mint, chopped

¼ tsp salt

1/8 tsp pepper

1. In a small mixing bowl combine balsamic vinegar, oil and salt and pepper and whisk to incorporate
2. Combine watermelon, tomato, onion, basil and mint and toss together
3. Drizzle oil and vinegar over fruit mixture and toss again
4. Refrigerate for 1 hour to allow flavors to combine and serve