

# Grilled Steak with Toppings Bar

*The only thing better than a juicy steak straight from the grill is a selection of zesty toppings to go along with it. Invite guests to take their pick! The toppings, adapted from Everyday Food Magazine, are delicious with steak! We added avocado slices to round out the meal but you could also include a green salad and for non-SCDers, a potato salad.*

Serves 4-6

## Steaks

oil, for grill

2 sirloin steaks (each about 2 pounds and 1 inch thick) or your favorite steaks

coarse salt and ground pepper  
Tomato Ginger Chutney, Sweet-Onion Relish, and Spicy Green Sauce (below)



1. Heat grill to high; lightly oil grates. Season steaks on both sides with salt and pepper. Grill, turning once, until steaks reach desired doneness, 10 to 15 minutes for medium-rare.
2. Let rest 10 minutes; thinly slice. Serve steaks with toppings.



## Sweet-Onion Relish

*When this tasty relish is made the day before, it has time to wilt slightly, which we liked. It is so good with meats!*

**In a medium bowl, combine:**

1 small sweet onion (such as Vidalia)  
1 small red onion, each halved and thinly sliced.

**Add:**

ice water to cover. Soak for 30 minutes, changing water once.

**Drain onions well and return to empty bowl.**

**In a medium saucepan, bring to a boil:**

1 c. white vinegar  
1/3 c. honey  
1 Tbs. coarse salt

**Pour over onions and set aside to cool, tossing occasionally.**

**When cool, stir in:**

1 bunch green onions, slivered lengthwise and cut into 2-inch lengths

**Season with ground pepper. Refrigerate up to 2 days.**



## Tomato Ginger Chutney

*This is a delicious accompaniment to grilled steak!*



**Heat:**

2 Tbs. oil in a medium saucepan

**Add:**

1 chopped medium onion  
2 tsp. minced or crushed garlic  
1 tsp. minced peeled fresh or bottled ginger

**Cook, stirring, until softened, about 5 minutes.**

**Add:**

3 c. chopped peeled tomatoes  
1/2 c. (or one 5.5 oz. can) Campbell's original tomato juice  
1/2 c. cider vinegar  
1/3 c. honey  
1/2 c. golden raisins

**Simmer, stirring occasionally, until thick and jamlike, 35-45 minutes. Cool completely. (To store, refrigerate up to 1 week.) Makes 3 cups.**

## Spicy Green Sauce

*Different and very tasty!*

**In a small bowl, combine:**

1 c. chopped parsley  
1/2 c. olive oil  
3/4 c. fresh lemon juice (about 4 lemons)  
2 tsp. crushed or minced garlic  
1/2 tsp. red pepper flakes

**Refrigerate up to 2 days**

