

TABLE TOP ADVENTURES
with Lucy Van Horn and the Jericho Public Library
AUGUST SUMMER FARE

HERB MARINATED STEAK SANDWICH WITH BRIE

STEAK/MARINADE

1½ small sweet onion, minced
2 large garlic cloves, minced
¼ cup olive oil
2 Tbs chopped fresh basil
1 Tbs thyme
1 Tbs rosemary
1 tsp salt
1 lemon, halved
1 lb flank steak

Preheat oven or grill to 400°.

Put first seven ingredients in a gallon freezer bag and squeeze to combine. Add steak, seal bag and chill for 30 minutes to 1½ hours. Grill steak about 9 minutes on each side or desired degree of doneness. Remove steak from grill or oven squeeze lemon over steak and allow to stand for 10 minutes. Cut diagonally across grain in thin slices.

SANDWICH FILLING

1 - 2 large sweet onions
4 Tbs olive oil
½ teas salt, divided
1½ teas pepper, divided
2 red bell peppers
4 oz Brie, rind removed
1 herb marinated flank steak
1 cup arugula leaves
4 Tbs mayonnaise
4 ciabatta or other firm deli roll, split

Preheat oven or grill to 400°. While steak is marinating, cut onion into ¼” slices, brush with 1 Tbs olive oil and sprinkle with half of the salt and pepper. Cut peppers into 1” wide strips and place in small bowl with remaining salt and pepper. Oil to coat. Grill onion and pepper strips for about 7 minutes or until slightly charred.

While steak is standing for 10 minutes, brush split sides of rolls with olive oil and grill cut side down until lightly toasted. Spread brie on bottom side of roll and top with onion, pepper steak and arugula. Spread mayonnaise on top side of roll, place over filling and press down lightly.

SUMMER FRUIT SALAD

8 to 10 large lettuce leaves, rinsed and dried

2 Tbs chopped fresh cilantro
2 Tbs chopped fresh mint leaves
1 cucumber sliced
½ cup drained mandarin oranges
½ cup red seedless grapes
1 medium red onion, thinly sliced
⅓ cup slivered almonds, chopped

On a large platter arrange half of the lettuce leaves. Break up the remaining lettuce and spread over lettuce on the platter. Sprinkle cilantro and mint over lettuce. Arrange the cucumber, orange, grapes and onion over lettuce. Cover with damp paper towel and refrigerate while making the dressing. Pour dressing over salad and sprinkle with nuts.

DIJON VINAIGRETTE DRESSING

1 cup extra virgin olive oil
¼ cup white wine vinegar or fruit flavored vinegar
2 tsp Dijon mustard
1 Tbs lemon juice
1 tsp chopped chives
salt and pepper to taste

In a bowl or blender whisk together the vinegar, mustard and lemon juice. While whisking add the oil in a slow steady stream. The mixture will start to look creamy. Add chives and salt and pepper to your taste and give a final stirring.

STRAWBERRY MARGARITA ICE CREAM PARFAITS

1 quart strawberries, quartered
2 Tbs orange flavored liqueur
2 Tbs sugar
⅓ cup fresh lime juice
1½ quarts vanilla ice cream, softened slightly
garnish with lime zest cut into thin strips

In a bowl stir together strawberries, liqueur, and sugar. Cover and let stand for least one hour. In a large bowl stir lime juice into ice cream and refreeze about 2 hours. Chill 8 wine glasses
Spoon alternating layers of berries and ice cream into chilled glasses and garnish with lime zest.