

Renzi **SIZZLING SUMMER STEAK TOPPERS!**

MARKET

Try these 5 sauce and topping recipes to sizzle up a variety of protein options – from steak to seafood!

HERB COMPOUND BUTTER

½ lb Butter (#861016) 1 ea Lemon, juiced (#86085)
2 Tbsp Chopped Garlic (#860873) 2 Tbsp Kosher Salt (#92274)
2 sprigs Rosemary 1 tsp Black Pepper (#68258)

Remove butter from refrigerator and let come to room temperature. In a mixing bowl, combine soft butter, garlic, rosemary, lemon juice, salt and pepper. Lay a piece of large film on the counter. Drop the butter on the film in the shape of a fat log. Pull one short edge of the film over the back of the butter log and pull it tight to be able to roll the rest up. Roll the rest of the butter in the film and twist the edges to form a tootsie roll shape. Put the butter in the freezer until ready to use. As soon as a steak comes off the grill, cut a chunk of compound butter to melt on top.



GARLIC CILANTRO AIOLI

2 cups Mayonnaise (#56005)
2 cloves Garlic, chopped (#860873)
6 Scallions, chopped
2 ea Limes, juiced (#860858)
½ bunch Cilantro, roughly chopped (#89099)
1 Tbsp Kosher Salt (#92274)
½ tsp Black Pepper (#68258)

In the bowl of a food processor, put mayonnaise, garlic, cilantro, scallions and lime juice. Puree until smooth. Season with salt and pepper. Serve with grilled steak, shrimp or chicken.



MANGO SALSA WITH JAMAICAN JERK SEASONING

1 tsp Jamaican Jerk Seasoning (#68063)
1 lb Diced Mango (#862996)
1 ea Red Peppers, diced (#89093)
5 sprigs Cilantro, chopped (#89099)
1 ea Lime, juiced (860858)

In a mixing bowl, add Jamaican jerk seasoning, mango, diced peppers, cilantro and lime juice. Toss to combine. Serve this over grilled salmon, steak or pork.

MUSHROOM & WHITE BEAN BRUSCHETTA

4 fl oz Olive Oil (#30174)
1 lb Mushrooms, stems removed (#89114)
1 can White Beans, drained
1 ea Shallots, minced
½ Bunch Parsley (#89102)
Truffle Oil, to taste (#30027)
1 Tbsp Kosher Salt (#92274)
½ tsp Black Pepper (#68258)

Heat grill to medium high. In a large bowl, toss mushrooms with olive oil and season with salt and pepper. Grill mushrooms over medium high heat until they begin to brown and develop grill marks. Remove from grill and place back in the bowl. Chop the mushrooms to large dice and add to them the beans, shallots, parsley, truffle oil and season again with salt and pepper. Serve over your favorite grilled steak or salmon.

GREEN HERB & SHALLOT VINAIGRETTE

1 ea Shallots, chopped
6 fl oz Red Wine Vinegar (#56113)
1 bunch Parsley, chopped (#89102)
2 tsp Wildflower Honey
½ bunch Basil, chiffonade
10 fl oz Olive Oil (#30174)
2 Tbsp Kosher Salt (#92274)
1 tsp Black Pepper (#68258)

In a blender or food processor, put the shallots, red wine vinegar, parsley, honey and basil in the bowl. Pulse until everything is smooth. With the machine on, drizzle in olive oil and season with salt and pepper. Serve drizzled over grilled chicken, pork or steak.

