

Seared Steak with Olive Relish

I sprinkled Boneless NY strip steaks with McCormick's Grill Mate (a pepper and garlic blend of some sort). Then we grilled them 8 min on one side, 6 min on the other. Real High heat. The cut them into thin slices and arrange in a dish.

1T honey

3 T garlic red wine vinegar

Salt and pepper

1/4 c olive oil

1/2 of a red onion chopped really fine

1/3 cup of each (green olives and black olives sliced into thin rounds)

1 naval orange cut into small pieces (I used Mandarin Oranges instead)

1/4 cup of parsley (chopped)

1 chopped clove of garlic

Whisk the honey and the vinegar, add salt and pepper, whisk the olive oil in a little at a time. This will get emulsified. Then stir in all other ingredients. Pour this over the steak or serve on the side.

Butternut Squash Soup (at Chrissy's)

- 1 (2 to 3 pound) butternut squash, peeled and seeded
- 2 tablespoons butter
- 1 medium onion, chopped and 3 or 4 stocks of chopped celery
- 6 cups chicken stock
- Nutmeg and cinnamon to taste
- 1 can drained diced tomatoes
- 1/4 cup Half and Half to Cream soup at the end
- Salt and freshly ground black pepper

Note: I bought the squash at Giant already peeled and cut up down near the turnips, and I bought the chopped celery and onion container sold near the refrigerated dressings by the bagged lettuce. Saved me all the cutting time.

Cut squash into 1-inch chunks. In large pot melt butter. Add onion and celery and cook until translucent, about 8 minutes. Add squash and sautee squash til it browns a bit with onions and celery (another 15 mins or so). Add the broth and bring to a simmer and cook until squash is tender, about 15 to 20 minutes. Remove squash chunks with slotted spoon and place in a blender and puree. Return blended squash to pot and simmer for a new mins...Remove from heat and stir in the diced tomatoes (be sure to drain the juices first) and then cream the soup with about 1/4 cup of half and half. Salt, pepper a pinch of nutmeg and a pinch of cinnamon. Done.

You can eat this as a soup or use as a sauce over Spaghetti Squash (MK's idea:) On New Years day we poured this sauce over our pork - it was really good!