

"THE #4"

KENDALL WASTON'S

— GRILLED NY STRIPLIN —

FRESH ^{ST.} MARKET



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with homemade horseradish & summer salad

INGREDIENTS

2	New York striploin	250 g	spinach leaves
1 tbsp	Rich's rub, per steak	250 g	spring mix
1	horseradish root peeled, washed and finely grated	6	whole strawberries, sliced
1/4 cup	white wine vinegar	1/2 cup	blueberries
2 tbsp	water	1/2 cup	raspberries
1 tbsp	white sugar	2 tbsp	sliced almonds
1 tsp	salt	1/4 cup	poppyseed vinaigrette or raspberry vinaigrette

DIRECTIONS

Rub steaks with Rich's Rub and set aside for 30 minutes. Heat grill to medium high. Grate horseradish. Heat white wine vinegar, sugar, water, and salt in saucepan until heated through and sugar is dissolved. Add liquid to horseradish and mix thoroughly. Mix all ingredients for salad together. Cook steak for 4 minutes per side or until internal temperature reached 125 F (medium rare).

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Watch Kendall Waston's cooking video online
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