



30
MINUTES

GRILLED LIME-CURRY-RUBBED HANGER STEAK WITH FRESH MELON-CUCUMBER CHUTNEY

SERVES 4 TO 6

ACTIVE TIME: 30 MIN START TO FINISH: 35 MIN

Melons and cucumbers have a real affinity—they're related, after all. Here, they come together in a cool, uncooked chutney, which cuts the robust richness of thinly sliced hanger steak.

FOR CHUTNEY

- 2 cups chopped firm-ripe honeydew melon (10 oz)
- 1/3 seedless cucumber, peeled and chopped (about 3/4 cup)
- 1/2 cup chopped red onion
- 3 Tbsp fresh lime juice
- 1/4 cup chopped cilantro
- 1 to 2 tsp minced fresh jalapeño including seeds
- 1/2 tsp ground coriander
- 1/4 tsp ground cumin

FOR STEAK

- 2 Tbsp fresh lime juice
- 1 Tbsp vegetable oil
- 1 Tbsp curry powder
- 2 lb (1-inch-thick) hanger steak or chuck blade steaks

MAKE CHUTNEY: Stir together honeydew, cucumber, onion, lime juice, cilantro, jalapeño, and 1/4 tsp salt. Sprinkle with spices and let chutney stand while grilling steak.

GRILL STEAK: Prepare a gas grill for direct-heat cooking over medium heat; see "Grilling Procedure," page 104.

* Stir together lime juice, oil, curry powder, 2 tsp salt, and 1 tsp pepper. Coat steak with curry mixture.

* Oil grill rack, then grill steak, covered, turning once, 9 minutes total for medium-rare. Let rest on a cutting board 5 minutes, then slice thinly across the grain. Serve steak with chutney.

SERVE WITH: basmati or jasmine rice

COOKS' NOTE: Steak can be cooked in a lightly oiled 2-burner grill pan, 14 to 16 minutes total for medium-rare.

GRILLED PINEAPPLE WITH BROWN SUGAR, COCONUT, AND RUM

SERVES 4

ACTIVE TIME: 20 MIN START TO FINISH: 50 MIN

If your grill is already fired up, why not give it a quick brushing and throw dessert on there, too? A balanced tropical marinade brings depth to caramelized pineapple.

- 1/2 cup sweetened flaked coconut
- 1 (3 1/2- to 4-lb) pineapple, peeled
- 1/2 cup packed dark brown sugar
- 1/4 cup dark rum
- 2 tsp curry powder (preferably Madras)
- 1 Tbsp fresh lime juice

ACCOMPANIMENT: vanilla ice cream

* Toast coconut in a small heavy skillet over medium heat, stirring frequently, until golden-brown, about 5 minutes.

* Cut pineapple crosswise into 8 slices (about 3/4 inch thick) and core slices. Stir together remaining ingredients in a shallow glass baking dish and add pineapple in 1 layer, turning to coat evenly. Marinate, turning occasionally, 30 minutes.

* Prepare a gas grill for direct-heat cooking over medium-high heat; see "Grilling Procedure," page 104.

* Oil grill rack. Grill pineapple (reserve marinade), covered, turning once, until grill marks appear and pineapple is heated through, about 4 minutes.

* Serve pineapple with marinade and sprinkle with toasted coconut.

COOKS' NOTE: Pineapple can be cooked in an oiled grill pan over medium-high heat.