



And it all started with new, robust McCormick® Gourmet Collection Roasted Cumin.

### McCormick Gourmet Collection Roasted Cumin-Crusted Grilled Steaks with Tomato Relish

#### Ingredients

- |                                            |                                               |                           |
|--------------------------------------------|-----------------------------------------------|---------------------------|
| 1 tbsp. brown sugar                        | 1/4 tsp. <b>Ground Cayenne Red Pepper</b>     | 1/4 cup chopped red onion |
| 1 tbsp. <b>Roasted Ground Cumin</b>        | 1 lb. boneless beef sirloin or New York strip | 1 tbsp. balsamic vinegar  |
| 1 tsp. <b>Mediterranean Oregano Leaves</b> | steaks (about 3/4-inch thick)                 | 1 tbsp. olive oil         |
| 1 tsp. <b>Sicilian Sea Salt</b>            | 1 pt. assorted cherry tomatoes, quartered     |                           |
| 1/2 tsp. <b>Garlic Powder</b>              |                                               |                           |

#### Directions

**MIX** first 6 ingredients. Reserve 1 tbsp. Brush steak lightly with oil. Rub remaining spice mixture on both sides of steak. Refrigerate at least 30 minutes. Mix remaining ingredients and reserved spice mixture. Refrigerate until ready to serve.

**GRILL** steaks over medium-high heat 6 to 8 minutes per side or until desired doneness. Serve with Tomato Relish. Makes 4 servings.

For the Tomato Relish recipe and other recipes featuring new Roasted & Toasted spices, visit [mccormickgourmet.com](http://mccormickgourmet.com)

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