



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 tbsp. **Roasted Ground Cumin**
1 tsp. **Mediterranean Oregano Leaves**
1 tsp. **Sicilian Sea Salt**
1/2 tsp. **Garlic Powder**

1/4 tsp. **Ground Cayenne Red Pepper**
1 lb. boneless beef sirloin or New York strip steaks (about 3/4-inch thick)
1 pt. assorted cherry tomatoes, quartered

1/4 cup chopped red onion
1 tbsp. balsamic vinegar
1 tbsp. olive oil

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

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