

## MELON AND MINT TABBOULEH

SERVES 4 (SIDE DISH)

ACTIVE TIME: 15 MIN START TO FINISH: 35 MIN

Removing the typical cucumber from tabbouleh leaves plenty of room for fresh honeydew or any cool, sweet melon in this summer-inspired departure.

1 cup boiling-hot water  
3/4 cup fine bulgur (5 oz)  
1 1/2 cups loosely packed fresh mint leaves  
1/3 cup olive oil  
3 tablespoons fresh lime juice  
1 (1/2-lb) piece firm-ripe honeydew, rind discarded and fruit cut into 1/2-inch pieces (1 cup)  
1/2 cup very thinly sliced red onion (from 1 small)  
1/2 teaspoon salt

► Pour boiling water over bulgur in a bowl, then cover bowl tightly and let stand 30 minutes. Drain in a sieve if watery.  
► Meanwhile, purée mint with oil in a blender until smooth.  
► Toss bulgur with mint oil, lime juice, honeydew, onion, and salt.

## RIB-EYE STEAKS WITH HARISSA-STYLE RELISH

SERVES 4 (MAIN COURSE)

ACTIVE TIME: 25 MIN START TO FINISH: 35 MIN

A common accompaniment to couscous, this fiery harissa-style relish is all you need to jump-start a simple steak dinner.

1 garlic clove  
1 teaspoon cumin seeds  
1/2 teaspoon coriander seeds  
1/2 teaspoon caraway seeds  
1 cup drained bottled roasted red peppers (from a 7-oz jar), rinsed well, patted dry, and finely chopped  
2 tablespoons olive oil  
3/4 to 1 teaspoon dried hot red-pepper flakes  
1/2 teaspoon sugar  
3/4 teaspoon salt  
2 lb (3/4- to 1-inch-thick) boneless rib-eye steaks  
1/2 teaspoon black pepper

SPECIAL EQUIPMENT: an electric coffee/spice grinder

► Mince garlic and mash to a paste with a pinch of salt using a large heavy knife, then transfer to a bowl.

► Heat a dry small heavy skillet over moderately low heat until hot, then toast cumin, coriander, and caraway seeds, shaking skillet frequently, until fragrant, about 1 minute. Transfer seeds to grinder and pulse until coarsely ground.

► Add spices to garlic paste along with roasted peppers, olive oil, red-pepper flakes (to taste), sugar, and 1/4 teaspoon salt.

► Pat steaks dry and sprinkle all over with pepper and remaining 1/2 teaspoon salt.

► Prepare grill for cooking with medium-hot charcoal (moderately high heat for gas); see "Grilling Procedure," page 142.

► Grill steaks on lightly oiled grill rack, turning over once and moving around rack to avoid flare-ups, 5 to 6 minutes for medium-rare. If using a gas grill, cook covered, turning over once and moving around rack to avoid flare-ups, 4 to 5 minutes for medium-rare.

► Transfer steaks to a cutting board and let stand, uncovered, 5 minutes.

COOKS' NOTE: If you aren't able to grill outdoors, steaks can be cooked in a hot, lightly oiled well-seasoned large (2 burner) ridged grill pan over moderately high heat, turning over once, 10 to 12 minutes total.

For more **EVERY DAY** recipes, see page 90.

Roasted peppers give body to our version of the spicy North African condiment known as *harissa*—a lively sidekick for grilled steak.



**25 min**