

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
- $\frac{3}{4}$ cup fine bulgur (5 oz)
- $1\frac{1}{2}$ cups loosely packed fresh mint leaves
- $\frac{1}{3}$ cup olive oil
- 3 tablespoons fresh lime juice
- 1 ($\frac{1}{2}$ -lb) piece firm-ripe honeydew, rind discarded and fruit cut into $\frac{1}{2}$ -inch pieces (1 cup)
- $\frac{1}{2}$ cup very thinly sliced red onion (from 1 small)
- $\frac{1}{2}$ 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
- $\frac{1}{2}$ teaspoon coriander seeds
- $\frac{1}{2}$ 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
- $\frac{3}{4}$ to 1 teaspoon dried hot red-pepper flakes
- $\frac{1}{2}$ teaspoon sugar
- $\frac{3}{4}$ teaspoon salt
- 2 lb ($\frac{3}{4}$ - to 1-inch-thick) boneless rib-eye steaks
- $\frac{1}{2}$ 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 $\frac{1}{4}$ teaspoon salt.

► Pat steaks dry and sprinkle all over with pepper and remaining $\frac{1}{2}$ 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