

SPICE-CRUSTED BISTRO STEAK SALAD WITH HONEY HORSERADISH AIOLI DRESSING

(courtesy of Devon Delaney - Princeton, NJ)

1/2 cup McLure's Honey
1/2 cup horseradish
1/2 cup mayonnaise
1/4 cup fresh lemon juice
1 tbsp ground cumin
1 tbsp paprika
1 tbsp coarse salt
1 tbsp ground black pepper
1 tbsp ground thyme
2 tbsp onion powder
4 (6-ounce each) tenderloin steaks
4 cups arugula
1 cup roasted red pepper strips
1/2 cup crumbled blue cheese
1/2 cup chopped dried apricot
1/4 cup chopped walnuts

Prepare honey horseradish aioli dressing by combining McLure's honey, horseradish, mayonnaise and lemon juice in a sauce-serving bowl.

Prepare spice rub by combining cumin, paprika, salt, black pepper, thyme and onion powder in a small bowl. Rinse and pat dry steaks and rub both sides with prepared spice rub. Let steaks rest on a plate for 10 minutes.

Meanwhile, preheat clean grill to medium-high heat. Brush grill racks lightly with oil and grill steaks for 4-7 minutes on each side, until desired doneness. Remove steaks to a plate to rest for 7 minutes.

Slice steaks against the grain into 1/4-inch thick strips.

Assemble salad by giving each of 4 dinner plates a 1-cup bed of arugula. Lay 1/4-cup red pepper strips on each bed of arugula followed by steak strips. Sprinkle the steaks with blue cheese, apricots and finally walnuts. Drizzle each salad with Honey Horseradish Aioli Dressing and serve the remaining dressing in serving bowl alongside each salad. So fantastic!

Serves 4