

Julia's Cookbook

GRILLED STEAK CROSTINI WITH LEMON PARSLEY SAUCE

2 lb. NY Strip (my fave) flank or skirt - serves 4-6 – bring to room temperature
Olive Oil
Salt and fresh pepper

Lightly coat the steak (I prefer NY Strip 1 1/2 inches thick) with olive oil and season it very generously with salt and pepper on both sides. Let steak sit out for 20 minutes+ before grilling. Preheat the grill on the highest flame. Grill the steak about 6 minutes on first side and 4 minutes on second side. For medium rare. Turning only once and do not move it around on the grill.

Transfer steak to a cutting board and let stand 10-15 minutes. Cut the steak into small pieces, Top each crostini with a spread of goat cheese (optional) and a bite size piece of steak. Then top with Lemon Parsley Sauce.

Alternatively – slice the steak, place on a platter, and top with sauce.

Serves 10 for appetizer.

LEMON PARSLEY SAUCE

2 large garlic cloves, minced
1 teaspoon (or more) salt
1/2 teaspoon (or more) black pepper
1/2 teaspoon dried crushed red pepper
2 teaspoon (packed) grated lemon peel
4 tablespoons fresh lemon juice
3/4 cup extra-virgin olive oil
3/4 cup (packed) chopped Italian parsley

Mix all ingredients in small bowl (preferably) or puree in a food processor. Taste and season with more salt and pepper, if desired. DO AHEAD Can be made 6 hours ahead. Cover; chill. Bring to room temperature and re-whisk before using.

CROSTINI

Slice your baguette into roughly 1/2 inch pieces or less. Coat with olive oil, salt and pepper. Bake until crisp in a 375 degree oven for 10+ minutes until nicely browned.