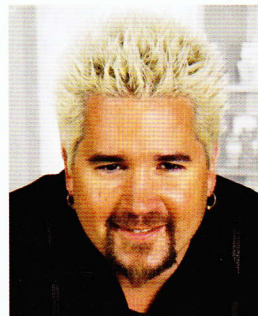


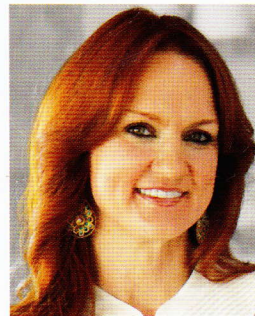
COOK LIKE A STAR!



Guy's
GRILLED
STEAK



Bobby's
POTATO
SALAD



Ree's
BURGER
BAR



AMERICA'S BEST
ICE CREAM
TREATS

FUN
ideas!

124 SUMMER
RECIPES

- Watermelon Salad
- Zucchini Cake
- Blueberry Tarts

BONUS BOOKLET:
FRESH CORN
50 ways!

Amazing
Peach
Ice Cream Cake



Buffalo-
Blue Cheese

Bacon-
Wrapped

Manchito
Smoked
Paprika

Make perfect iced coffee: page 70

JULY/AUG 2013 \$



08181



"Make a Bloody Mary and put it on flank steak—the flavor is out of this world!"

He Made

We challenged **Guy Fieri** and **Melissa d'Arabian** to a steak cook-off. Who comes out on top?



GUY FIERI'S BLOODY MARY FLANK STEAK

ACTIVE: 30 min | TOTAL: 35 min
(plus marinating) | SERVES: 4

- 1 cup vegetable juice (such as V8)
- ½ cup vodka ← *Guy's secret weapon*
- Sea salt and freshly ground pepper
- 1 teaspoon hot sauce
- 1 tablespoon lemon juice
- 1 tablespoon Worcestershire sauce
- 1 to 2 cloves garlic, crushed
- 1 teaspoon onion powder
- 1 teaspoon celery seeds
- 1 tablespoon horseradish
- ¼ cup extra-virgin olive oil
- 1 pound flank steak

1. Thoroughly mix the vegetable juice, vodka, 1 teaspoon each sea salt and pepper, the hot sauce, lemon juice, Worcestershire sauce, garlic, onion powder, celery seeds, horseradish and olive oil in a 1-gallon resealable plastic bag. Add the steak. Let marinate in the refrigerator, at least 8 hours and up to 24 hours.

2. Preheat a grill to high. Remove the steak from the marinade and wipe off the excess liquid with paper towels. Grill the steak until marked, about 2 minutes per side, then reduce the heat to medium and cook 7 to 9 more minutes per side for medium rare.

3. Remove the steak from the grill, cover with a clean towel and let rest 5 to 10 minutes. Slice against the grain.

She Made



"Chimichurri sauce is a simple, tasty way to dress up this thrifty steak."



MELISSA D'ARABIAN'S SIMPLE SIRLOIN STEAK WITH CHIMICHURRI

ACTIVE: 30 min | TOTAL: 45 min | SERVES: 4

FOR THE STEAK

- 2 10-to-12-ounce sirloin steaks
- Kosher salt and freshly ground pepper
- 2 tablespoons vegetable oil

FOR THE SAUCE

- ½ cup fresh cilantro leaves, roughly chopped
- ½ cup fresh parsley leaves, roughly chopped
- 1 tablespoon finely chopped onion
- Juice of ½ lemon
- 2 teaspoons white wine vinegar
- 1 clove garlic, minced or pressed through a garlic press
- Pinch of red pepper flakes
- Kosher salt and freshly ground pepper
- ⅓ cup olive oil

*Melissa's
secret weapon*

1. Prepare the steak: Set the steaks on a cutting board and slice them in half crosswise. Using your knife, round out the clean-cut edges so the sides look softer. Use paper towels to pat the steaks dry, then season all over with 1 teaspoon salt and ½ teaspoon pepper. Set aside 15 to 30 minutes to bring to room temperature.

2. Meanwhile, make the chimichurri sauce: Place the cilantro, parsley, onion, lemon juice, vinegar, garlic, red pepper flakes, 1 teaspoon salt and ¼ teaspoon pepper in the bowl of a food processor and pulse until roughly chopped. Slowly pour in the olive oil and process until the chimichurri is semi-smooth, about 4 seconds. Transfer to a small bowl and set aside.

3. Heat a grill or grill pan over medium-high heat. Brush both sides of each steak with the vegetable oil, then cook, undisturbed, until marked, 3 to 5 minutes. Flip and cook until a thermometer registers 125° for medium rare, 3 to 5 more minutes. Transfer to plates and let rest 5 minutes. Serve with the chimichurri sauce.

VOTE!

Tell us which chef makes the better steak at foodnetwork.com/magazine.