



Recipe by  
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## Grilled New York Strip Steak with Chermoula Sauce

### Ingredients

- 2 10oz New York strips steaks
- ½ tea salt
- 4 cloves of Black Umami garlic
- 1 tea paprika
- ½ tea ground cumin
- ½ tea red pepper flake
- 2 tb. Chopped cilantro
- 2 tb. Chopped flat-leaf parsley
- 3 tb. Extra virgin olive oil
- Juice of 1 lemon

### Directions - Chermoula Sauce:

Place salt, garlic, cumin, and red pepper flake, in a mortar and grind together using a pestle. Transfer mixture to a small bowl and stir in cilantro, parsley, oil, and lemon juice. Use immediately or store in an airtight container, refrigerated, up to 1 day.

### Directions - New York Strip Steak

1. In a small bowl combine ¼ cup chermoula with extra virgin olive oil until well blended. Reserve the rest of the chermoula for serving

2. Spread the steaks on both sides with chermoula/EVOO mix and marinate for one hour.
3. Heat the grill to a medium high heat, about 450. Place the steaks on the grill and cook for 4-5 minutes until slightly charred. Flip steak and continue until it reaches desired doneness.
4. Transfer steaks to a platter and let rest for 5-7 minutes so the juices can redistribute through the meat. Serve with additional chermoula sauce.

