

Steak Night Sides

Written by Debbi Covington

Tuesday, 29 October 2019 11:15 - Last Updated Wednesday, 30 October 2019 07:11



Who doesn't love a steak hot off the grill? It's a great go-to dinner party entree. Hmm, what else to serve? Choosing a baked potato or mashed potatoes can be kind of boring. And then there's the business of selecting a salad and dessert. Oh yeah, gotta come up with an appetizer, too.

It's starting to get complicated. This week, you're in luck! All of the recipes are new and different delicious offerings to serve with big, fat, juicy grilled ribeye steaks. Fire up the grill and invite some of your favorite people over for supper!

Liver Pate with Crostini

I used to be afraid to serve pate at our dinner parties. There's always THAT person who won't eat liver. Not anymore. Everyone scarfs this pate whenever it's on our menu.

½ pound bacon, cut into cubes

1 large sweet onion, chopped

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1 clove garlic, minced

2 sticks butter

1½ pounds chicken livers

3 tablespoons red wine

1 teaspoon fresh thyme leaves

½ teaspoon salt

¼ teaspoon black pepper

1 (8-ounce) package cream cheese, softened

2 tablespoons dijon mustard

In a large skillet, cook bacon for 3 minutes. Add onion, garlic and butter; cook until onions are soft, 3 to 4 minutes. Add livers to mixture and cook until liver is only slightly pink. Remove from heat and add wine, thyme leaves, salt and pepper. Let cool slightly. Place mixture in a food processor and process until smooth. Pour liver mixture into a prepared mold or serving dish; refrigerate for 4 hours or until set. Mix cream cheese with dijon mustard; spoon into a piping bag fitted with a pastry tip. Decorate as desired. Serve with crusty bread. Serves 10.

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Gourmet Chopped Salad



Chopped salads are easy and fun to make! Fresh salad materials are chopped into small pieces, so every bite has several ingredients. This chopped salad can be made up to 24 hours in advance. Toss with the vinaigrette just before serving.

For the vinaigrette:

2 tablespoons fresh lemon juice

1½ teaspoons sugar

1 small garlic clove, minced

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

1/3 cup olive oil

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For the salad:

4 cups chopped green leaf lettuce

1 English cucumber, diced

1 carrot, peeled and chopped

1 small red onion, finely chopped

15 grape tomatoes chopped

1/2 cup kalamata olives, pitted and quartered

Whisk together lemon juice, sugar, garlic, salt and pepper in a bowl. Add the oil in a stream, whisking together until combined. Refrigerate until ready to use. Toss salad ingredients in a large bowl; dress with vinaigrette just before serving. Serves 6.

Oven-Roasted Vegetables with Anchovy Butter

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1. In a large bowl, combine the potatoes, green beans, yellow squash, and asparagus. Drizzle with olive oil and season with salt and pepper. Roast in the oven at 400°F for 20 minutes. The potatoes need to be cooked for 20 minutes. The green beans need to be cooked for 10 minutes. The yellow squash needs to be cooked for 10 minutes. The asparagus needs to be cooked for 10 minutes.



2. In a large bowl, combine the meat, vegetables, and cheese. Season with salt and pepper. The recipe for the pie filling will make 10 pies. The recipe for the pie crust will make 10 pies. The recipe for the pie filling will make 10 pies. The recipe for the pie crust will make 10 pies.