

STIR-FRIED BEEF WITH SNOW PEAS AND CASHEWS

SERVES 4

Put the raw flank steak in the freezer for 15 minutes to make slicing easier. Working with the grain, cut the steak into three long strips, then cut each strip across the grain into 1/8-inch-thick slices. Serve with steamed rice.

- 1 1/4 pounds flank steak, cut into thin slices (see note)
- 2 tablespoons soy sauce
- 1/3 cup hoisin sauce
- 1/3 cup water
- 1/2 teaspoon red pepper flakes, or more to taste
- 2 tablespoons peanut or vegetable oil
- 1/2 pound snow peas, stem ends trimmed
- 4 garlic cloves, minced
- 1 tablespoon minced fresh ginger
- 1/2 cup unsalted roasted cashews, chopped

1. Combine steak and soy sauce in medium bowl, cover, and refrigerate while preparing other ingredients. Whisk hoisin sauce, water, and pepper flakes together in small bowl.
2. Heat 2 teaspoons oil in large nonstick skillet over high heat until just smoking. Add half of steak, break up clumps with wooden spoon, and cook, without stirring, for 1 minute. Toss steak until browned around edges, about 30 seconds. Transfer to clean bowl. Heat 2 teaspoons oil in skillet until just smoking and repeat with remaining beef.
3. To now-empty skillet, add remaining 2 teaspoons oil and heat until just smoking. Add snow peas and cook, stirring once or twice, for 2 minutes. Clear center of pan and add garlic and ginger. Cook, mashing garlic mixture with back of spatula, until fragrant, about 45 seconds. Stir garlic mixture into snow peas, then toss in steak. Whisk hoisin sauce mixture to recombine, pour into pan, and cook until thickened, about 1 minute. Stir in cashews and transfer to platter. Serve.

COOK'S COUNTRY

STEAK TIPS WITH MUSHROOMS, GARLIC, AND THYME

SERVES 4

Steak tips are sold as whole steaks, cubes, and strips. For this recipe, use strips and cut them into 6- to 8-inch-long pieces, if necessary.

- 2 tablespoons vegetable oil
- 10 ounces white mushrooms, halved or quartered if large
- 4 garlic cloves, sliced thin
- 1 1/2 pounds sirloin steak tips (see above note), patted dry
- Salt and pepper
- 1/4 cup brandy
- 3/4 cup low-sodium chicken broth
- 2 teaspoons roughly chopped fresh thyme
- 2 teaspoons Dijon mustard
- 1 tablespoon unsalted butter

1. Heat 1 tablespoon oil in large nonstick skillet over high heat until just smoking. Cook mushrooms, stirring occasionally, until browned in spots, 5 to 6 minutes. Reduce heat to medium and push mushrooms to sides of pan. Add 1 teaspoon oil and garlic to clearing in center of pan and stir until garlic is browned and crisp, about 30 seconds. Stir garlic into mushrooms, cook for 30 seconds, then transfer mixture to serving platter.
2. Increase heat to high, add remaining 2 teaspoons oil to skillet, and season steak with salt and pepper. Place steak in pan so pieces are not touching. Reduce heat to medium-high and cook until well browned, 3 to 5 minutes per side. Transfer steak to platter and tent loosely with foil.
3. Combine brandy and broth in small bowl. Add to pan along with thyme and mushroom mixture. Using wooden spoon, scrape browned bits from bottom of pan. Simmer until thickened, 5 to 7 minutes. Add accumulated beef juices back to pan, whisk in mustard and butter, and season with pepper. Pour mushrooms and sauce over meat. Serve.

COOK'S COUNTRY

GRILLED BEEF KEBABS WITH GREEK SALAD

SERVES 4

During the summer months, stew meat is often labeled as kebab meat. Grilled pita is a great accompaniment to this dish.

- 2/3 cup extra-virgin olive oil
- 2 teaspoons minced fresh oregano
- 2 garlic cloves, minced
- 1 1/2 pounds beef stew or kebab meat, preferably chuck (see note above)
- Salt and pepper
- 4 tablespoons red wine vinegar
- 1 (10-ounce) package chopped romaine lettuce
- 2 large ripe tomatoes, cored and cut into 10 wedges each
- 1 cucumber, peeled, halved lengthwise, seeded, and cut into 1/2-inch-thick slices
- 1/3 cup loosely packed torn fresh mint
- 1/2 cup large kalamata olives, pitted and chopped coarse
- 1 cup crumbled feta cheese

1. Combine oil, oregano, and garlic in small bowl. Toss 3 tablespoons oil mixture with beef cubes in bowl and season with salt and pepper. Whisk vinegar into remaining oil mixture to make dressing.
2. Toss lettuce, tomatoes, cucumber, mint, olives, and feta in large serving bowl.
3. Thread four 12-inch metal skewers with beef; discard any leftover marinade. Grill over high heat, turning often, until charred and cooked through, 6 to 8 minutes. Transfer to serving platter and drizzle with 3 tablespoons dressing.
4. Just before serving, toss salad with remaining dressing. Adjust seasonings. Serve with kebabs.

COOK'S COUNTRY

TACO SALAD SERVES 4 TO 6

For a spicier taco salad, add a pinch of cayenne to the meat mixture. If you like, top this salad with diced avocados, shredded pepper Jack or cheddar cheese, minced red onion, or sour cream.

- 2 tablespoons lime juice
- 3 garlic cloves, minced
- 1 1/2 teaspoons ground cumin
- 1/3 cup plus 1 teaspoon olive oil
- Salt and pepper
- 1 pound 90 percent lean ground beef
- 1 tablespoon chili powder
- 1 tablespoon tomato paste
- 1/2 cup water
- 2 hearts romaine lettuce, shredded
- 2 tomatoes, cored, seeded, and chopped
- 4 cups corn tortilla chips, broken into 1-inch pieces
- 1/4 cup roughly chopped fresh cilantro

1. Combine lime juice, 1 teaspoon minced garlic, 1/2 teaspoon cumin, 1/3 cup olive oil, and salt and pepper to taste in small bowl.
2. Heat remaining teaspoon oil in large skillet over medium heat until shimmering. Add beef and cook, breaking up clumps with wooden spoon, until lightly browned, about 5 minutes. Add remaining garlic, remaining 1 teaspoon cumin, and chili powder and cook until fragrant, about 30 seconds. Stir in tomato paste and water and simmer until thickened, about 3 minutes. Remove from heat, season with salt and pepper, and cover to keep warm.
3. Toss lettuce, tomatoes, and chips with lime juice dressing in large bowl. Divide salad among individual plates and top each portion with some meat mixture. Sprinkle with cilantro and any additional toppings (see suggestions above). Serve.

COOK'S COUNTRY

Quick Cooking



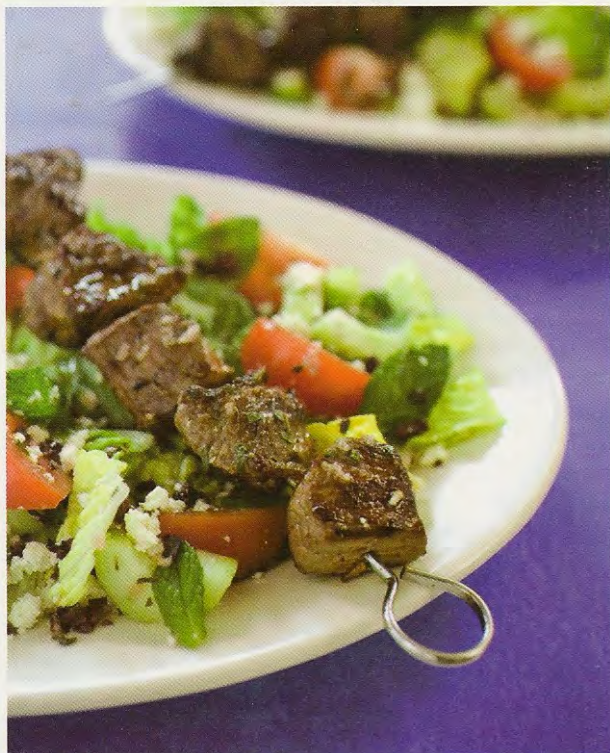
STIR-FRIED BEEF WITH SNOW PEAS AND CASHEWS

30-Minute Supper



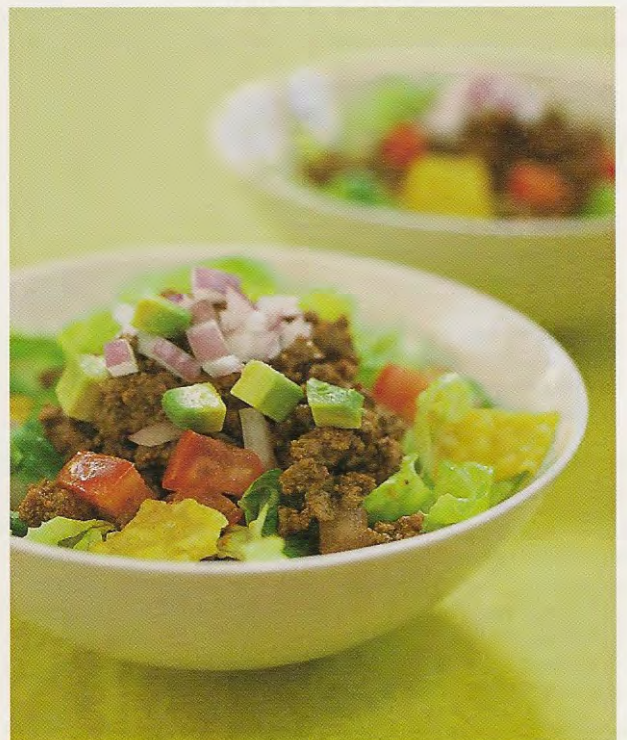
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GRILLED BEEF KEBABS WITH GREEK SALAD

Quick Cooking



TACO SALAD