

INGREDIENTS:

- 1 cup parsley, chopped
- 1 cup cilantro, chopped
- 1 shallot, minced
- 3 cloves garlic, minced
- 2 tsp garam masala
- 15 twists freshly ground black pepper
- 1 oz red wine vinegar
- 1 cup olive oil
- 1 tsp kosher salt
- 4 6-oz, steaks, 1" thick



Culotte Steak with Spiced Herb Chutney

- 1 Combine all herbs, spices, and all other ingredients (except steaks) and mix well. Taste for seasoning. Set aside.
- 2 Prepare your grill, plancha, or an iron skillet to cook the steaks. Season the steaks with salt and a light brush of olive oil and place on the grill. Cook to desired doneness depending on thickness of the steak. 2 minutes on each side is a good approximation. Remove the steaks from the grill and be sure to rest them for 10 minutes to prevent the steaks from losing their juices.
- 3 If needed, when ready to serve, flash the steaks on the grill or under the broiler to reheat. Slice the meat against the grain and serve the sauce on the side or spoon some on top.

TOTAL TIME: 25 mins
SERVES: 4