FOOD

Sweet & Spicy Petite Sirloin

General Ingredients

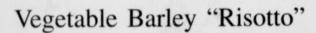
- · 1 pound boneless beef top sir-
- loin steak, cut 3/4 inch thick • 1/2 cup ready-to-serve beef broth
- 1/4 cup balsamic vinegar
- · 2 tablespoons jalapeño pep-
- · Vegetable Barley "Risotto"
- Seasoning Ingredients
- 3/4 teaspoon garlic salt • 3/4 teaspoon chili powder
- 1/2 teaspoon coarse grind black pepper
- 1/4 teaspoon ground cumin
- 1/4 teaspoon dried oregano

Instructions

- 1. Prepare Vegetable Barley "Risotto." (See below)
- 2. Meanwhile cut beef steak crosswise into four equal "pe-

tite" steaks. Combine seasoning ingredients; press evenly into both sides of each steak. Heat large nonstick skillet over medium heat until hot. Place steaks in skillet; cook about 8 to 10 minutes for medium rare to medium doneness, turning once. Remove steaks; keep warm.

3. Add broth, vinegar and jelly to skillet; cook until browned bits attached to skillet are dissolved and sauce thickens slightly, about 3 to 5 minutes. Spoon sauce over steaks and serve with barley risotto.



Ingredients

- 3/4 cup quick-cooking barley
- · 1 cup coarsely chopped zucchini
- 1/4 cup minced shallots
- 2 teaspoons olive oil
- · 1 clove garlic, minced • 1 can (14 to 14-1/2 ounces) ready-to-
- serve beef broth
- 3/4 cup chopped tomatoes
- 1/4 teaspoon pepper

Instructions

1. Heat large nonstick Dutch oven over medium heat until hot. Add barley and cook, stirring until lightly toasted, about 5 minutes. Add zucchini, shallots, oil and garlic; cook about 3 minutes until zucchini is crisp tender.

2. Stir in 3/4 cup of broth. Bring to a simmer. Cook 5 minutes until liquid is almost absorbed. Add remaining broth; return to simmer and continue cooking 7 to 9 minutes or until barley is tender. Stir in tomatoes and pepper.



Baked Garlic Shrimp Recipe

Ingredients

- 1 1/2 pound large shrimp, peeled and deveined
- /2 cup olive oil
- · tablespoons dry sherry
- 3 garlic cloves, minced • 1/2 teaspoon dried thyme
- 1/4 teaspoon salt
- 1/8 teaspoon crushed red pepper · Lemon wedges
- · Seasoned bread crumbs
- Directions:
- 1. Arrange shrimp, slightly apart, in a single layer in nonstick-sprayed baking pan. Mix remaining ingredients except for breadcrumbs, pour over shrimp.
- 2. Sprinkle about 1/3-cup breadcrumbs over mixture. Bake in a preheated 400-degree oven for 10-15 minutes

Devil's Food Cake with cheesecake frosting

Ingredients

- · 1 box of Devil's food cake mix prepared to directions
- · 1 can of vanilla frosting
- · 2 8oz pkgs of cream cheese
- · 1tsp of vanilla
- · Squeeze of lemon juice · top with 1 can of pie filling cherries or fresh strawberries
- 1. Bake cake according to directions. You can either remove from pan or let it in the pan. 2. Mix 1 can pf prepared vanilla frosting with cream cheese at vanilla and lemon juice. If needed add more lemon juice or vanilla for your desired taste.
- 3. Spread on top of cake top with cherries and put in fridge. (If you are serving it with strawberries I slice them and then add sugar refrigerate until I cut slices and then top each slice.



Now available at the Gift Card Mall."

The easiest, perfect gift.