



Friday night is Steak Night at our house. A juicy rib-eye steak served with mashed potatoes and a fresh green salad is a delicious way to start the weekend! When you're in the mood for something a notch above your usual steak and baked potato, whip up these delicious and simple steak marinade and mashed potatoes recipes. The tasty marinade comes together in no time and flavors the meat beautifully without overshadowing it. The steaks can be grilled inside or out, or can be quickly seared to medium with a mere two or three minutes per side under the broiler. Add a classic lettuce wedge salad, dressed-up crescent rolls and yummy chocolate pie to complete your meal. Enjoy!

### Marinated Rib-Eye Steaks

2 tablespoons Dijon mustard

2 cloves garlic, minced

2 tablespoons white balsamic or white wine vinegar

2 tablespoons olive oil

1 teaspoon salt

Freshly ground black pepper

2 (8-ounce) rib-eye steaks

Place mustard, garlic, vinegar, olive oil, salt, and pepper in a gallon-sized zip-lock plastic bag. Squeeze well to combine. Add the steaks and marinate, refrigerated, for 1 hour. Cook the steaks 3 to 5 minutes per side on a hot grill, or 2 to 3 minutes per side under the broiler. Serves 2.

Chive and Horseradish Mashed Potatoes

3 pounds potatoes

1/2 cup butter

1 tablespoon prepared horseradish

2 teaspoons salt

1/2 teaspoon pepper

1 cup sour cream

1-1/4 cup heavy cream

1/4 cup chopped fresh chives

In a saucepan, bring potatoes to a boil in enough water to cover. Lower heat to a simmer and cook until tender, about 15 to 20 minutes. Drain. Place potatoes, butter, horseradish, salt and pepper in a bowl. Mash until potatoes are softened and butter is incorporated. Stir in sour cream, cream and chives. Taste for seasoning. Place in a lightly greased baking dish and heat in preheated 350 degree oven for 15 minutes just before serving. Serves 4 to 6.

Iceberg Lettuce Salad

3/4 cup mayonnaise

1/2 cup sour cream

1/4 cup buttermilk

1 tablespoon cider vinegar

1-1/2 teaspoons garlic powder

Salt

Freshly ground black pepper

6 ounces crumbled blue cheese

1 large head iceberg lettuce, cored, and cut into 6 wedges

1 large ripe tomato, diced

6 strips of bacon, cooked, drained, and crumbled

Combine mayonnaise, sour cream, buttermilk, cider vinegar and garlic powder in a blender. Pour into a bowl, fold in blue cheese, and season with salt and pepper. Refrigerate until ready to serve. Place lettuce wedges on chilled salad plates and drizzle with the dressing. Top with diced tomato and crumbled bacon. Serves 6.

Pecan, Olive and Parmesan Crescents

1/3 cup finely chopped pecans, toasted

1/3 cup finely chopped green olives

1/4 cup freshly grated Parmesan cheese

2 teaspoons minced fresh thyme

1 (8-ounce) can refrigerated crescent rolls

Milk

Paprika

Combine pecans, olives, cheese and thyme in a small bowl. Unroll individual crescent rolls onto a cutting board. Cut each triangle lengthwise into 2 equal triangles. Sprinkle pecan mixture evenly over each piece of dough, press firmly into dough. Roll up each triangle, starting at the wide end. Place rolls on a lightly greased baking sheet, curving them into a crescent shape. Brush lightly with milk; sprinkle with paprika. Bake in a preheated 375 degree oven for 12 to 15 minutes or until browned. Serve hot. Serves 8.

Chocolate Chess Pie

2 (1-ounce) semi-sweet chocolate squares, melted

2 eggs

1-1/2 cups sugar

1 (5-ounce) can evaporated milk

4 tablespoons butter, softened

1 teaspoon vanilla

1 (9-inch) pie crust, unbaked

Preheat oven to 350 degrees. In a small saucepan, melt chocolate over medium-low heat. Set aside and cool slightly. In a large bowl, beat eggs. Add sugar and beat well. Beat in evaporated milk. Add chocolate, butter and vanilla and mix well. Pour filling into unbaked pie shell. Bake for 40 to 50 minutes. Cool for 15 to 20 minutes before serving. Serves 6 to 8.

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