



## brazilian skirt steak with golden garlic butter

Based on a dish you'll find in restaurants in Rio de Janeiro, this recipe uses few ingredients but packs a lot of bold flavor. Serve with something that would also benefit from a hit of garlic, such as spinach or mashed potatoes. **Serves 4**

- 6 medium cloves garlic**  
Kosher salt
- 1½ lb. skirt steak, trimmed and cut into 4 pieces**  
Freshly ground black pepper
- 2 Tbs. canola oil or vegetable oil**
- 2 oz. (4 Tbs.) unsalted butter**
- 1 Tbs. chopped fresh flat-leaf parsley**

Peel the garlic cloves and smash them with the side of a chef's knife. Sprinkle the garlic lightly with salt and mince it. Pat the steak dry and season generously on both sides with salt and pepper. In a heavy-duty 12-inch skillet, heat the oil over medium-high heat until shimmering hot. Add the steak and brown well on both sides, 2 to 3 minutes per side for medium rare. Transfer the steak to a plate and let rest while you make the garlic butter.

In an 8-inch skillet, melt the butter over low heat. Add the garlic and cook, swirling the pan frequently, until lightly golden, about 4 minutes. Lightly salt to taste.

Slice the steak, if you like, and transfer to 4 plates. Spoon the garlic butter over the steak, sprinkle with the parsley, and serve.

## COVER RECIPE

## honey-mustard turkey cutlets with arugula, carrot, and celery salad

Tarragon is the secret ingredient in the honey-mustard coating for these quick-cooking turkey cutlets. It adds lovely licorice notes that elevate without overwhelming. **Serves 2**

- 2 Tbs. all-purpose flour**  
Kosher salt and freshly ground pepper
- 2 Tbs. extra-virgin olive oil**
- 2 Tbs. whole-grain mustard**
- 1½ tsp. honey**
- 1½ Tbs. fresh lemon juice**
- 1½ tsp. finely chopped fresh tarragon**
- 2 6-oz. turkey cutlets, pounded to ¼ inch thick**
- 1½ tsp. canola oil**
- ½ tsp. ground cumin**
- 1 oz. baby arugula (1 packed cup)**
- 1 medium celery rib, trimmed and sliced ¼ inch thick on the diagonal**
- ½ medium carrot, thinly shaved with a vegetable peeler**

Dredge each turkey cutlet in the flour mixture and then the mustard mixture. Transfer to a baking sheet or tray lined with waxed paper or parchment.

Heat the canola oil in a 12-inch nonstick skillet over medium heat until shimmering hot. Add the cutlets and cook, flipping once, until golden brown and just cooked through, 5 to 6 minutes total. Transfer to a clean plate and tent with foil to keep warm.

Whisk the remaining 1 Tbs. olive oil, ½ Tbs. lemon juice, cumin, ½ tsp. salt, and a few grinds of pepper in a small bowl. In a large bowl, combine the arugula, celery, and carrots; toss with enough of the dressing to lightly coat. Serve the cutlets topped with the salad, sprinkled with the remaining tarragon, and drizzled with any remaining dressing.

Combine the flour, ¼ tsp. salt, and ½ tsp. pepper in a shallow bowl. In another shallow bowl, whisk 1 Tbs. of the olive oil, the mustard, honey, 1 Tbs. of the lemon juice, and 1 tsp. of the tarragon.

