



Try this steak flamed and grilled on your brand new

HOLLAND grill!

NEW YORK STATE STRIP STEAK RUBBED IN SEASONING
WITH CANTALOUPE AND HONEYDEW MELON CHUNKS &
AMARETTO DIP!

Steak Rub to be used with New York State Strip Steak

Ingredients

- 4 tbsp coarse salt
- 1 tbsp coarse cracked black pepper
- 1 tbsp onion powder
- 1 tbsp paprika
- 1/2 tbsp granulated garlic
- 1/2 tbsp dried rosemary, lightly crushed
- 1/2 tbsp crushed red chili flakes
- 1/2 tbsp dried thyme

Aisle

- Aisle 6
- Aisle 6
- Aisle 6
- Aisle 6
- Aisle 6
- Aisle 6
- Aisle 6
- Aisle 6



Directions

1. Simply place everything in a small bowl and mix well.

Amaretto Fruit Dip with Cut Up Honeydew Melon and Cantaloupe

Ingredients

- 1 box Shurfine Vanilla Pudding
- 8 oz. Shurfine Whipped Topping
- 1/4 cup Amaretto
- Cut up chunks of Honeydew and Cantaloupe

Aisle

- Aisle 6
- Freezer end of Aisle 10
- Try out your favorite liquor store ☺
- Produce

Directions

1. Mix together pudding, cool whip, and amaretto until smooth and creamy.
2. Refrigerate for 1-2 hours until cold.
3. Serve with cut up chunks of honeydew melon and cantaloupe or with your other favorite fruit!

