



Tri-Tip with Summer Bean Salad

- 1 cup olive oil, divided
- ½ cup red wine vinegar, divided
- 2 cloves garlic, minced
- 1 (2½- to 3-lb.) **MASTER CUT Tri-Tip Roast**, trimmed
- 1 tsp. Dijon-style mustard
- 1½ lb. fresh green beans, trimmed and steamed until crisp-tender
- 1 small red onion, thinly sliced
- ¼ cup chopped fresh parsley

1. Combine ½ cup of the olive oil, ¼ cup of the vinegar and garlic in shallow glass dish or resealable plastic bag. Add tri-tip; turn to coat. Cover dish or seal bag. Refrigerate 8 to 24 hours, turning tri-tip occasionally.
2. Coat grill rack with nonstick cooking spray. Prepare grill for indirect grilling. Preheat grill to medium-high.
3. Remove tri-tip from marinade; discard marinade. Pat tri-tip dry with paper towels. Grill roast over indirect heat, covered, 35 to 40 minutes or until instant-read meat thermometer registers 135°F for medium-rare. Remove roast from grill; let stand 10 minutes.
4. Meanwhile, in medium bowl, combine remaining ½ cup olive oil, ¼ cup vinegar, mustard, and salt and pepper to taste. Add cooked green beans; toss to coat.
5. Divide green beans evenly on serving plates; top with onions and parsley. Slice tri-tip across the grain and serve with green bean salad.

Makes 6 servings



Turkey with Cranberries and Mandarin Orange Salad

- ½ cup canned Mandarin orange slices, each cut into 4 pieces
- 1½ tbsps. reserved Mandarin orange juice
- 2 tsp. rice vinegar
- 2 tsp. sugar
- 1 tsp. canola oil
- ½ tsp. Dijon mustard
- ¾ cup julienne-cut cooked turkey breast
- 1 tbsps. diced celery
- 2 tsp. diced green onions
- 15 mini fillo shells (1 box)
- 2 tbsps. dried cranberries, for garnish

1. Drain Mandarin oranges and reserve juice.
2. In small bowl, whisk together Mandarin orange juice, vinegar, sugar, oil and mustard.
3. Add turkey, Mandarin oranges, celery and onions. Mix lightly.
4. Chill for 1 hour.
5. Spoon 1 rounded teaspoon of filling into each fillo shell.
6. Garnish with dried cranberries. Serve immediately.

Makes 15 servings

Courtesy of Athens®.