

HERB-FORWARD GREMOLATAS

Makes 3 tablespoons

A *gremolata* is an inspired Italian garnish for a winter dish of richly braised veal shanks. A traditional combination of grated lemon zest, chopped flat-leaf parsley, and freshly chopped garlic, it's so much more than the sum of its parts and can be endlessly varied with different herbs and varieties of citrus zest—making it a terrific final touch for summery grilled poultry, fish, or meat. Prepping a gremolata is a simple exercise in good knife skills if you're comfortable with a large chopping knife: place torn sprigs of whatever fresh herbs you're using on your cutting board, along with pieces of citrus zest (remove it with a vegetable peeler or zester) and the garlic clove. Start chopping everything together at the same time, till it's a texture that can be easily sprinkled. Add some salt and pepper if you'd like, though I prefer it without.

INGREDIENTS

- 2 tbsp. finely chopped fresh flat-leaf parsley, basil, sage, cilantro, tarragon, mint, and/or oregano
- 2 tsp. grated lemon or lime zest
- 1 large clove garlic, finely chopped
- Pinch of coarse salt
- Freshly ground pepper, to taste

DIRECTIONS

Finely chop all ingredients together by hand or in a small food processor. Sprinkle immediately over grilled food.

This variation, with Dijon mustard, is especially good with grilled steaks...

- 1 lb. boneless beef steaks (top round, strip or petit sirloin), seasoned as desired
- 1/3 c. finely chopped fresh parsley
- 2 tbsp. grated lemon zest
- 3 large cloves garlic, minced
- 1/4 c. dry white wine or chicken broth
- 1 tbsp. Dijon mustard

Grill steaks to desired doneness. Combine remaining ingredients in a shallow dish, stirring them up with a fork.

Place hot grilled steaks in the sauce mixture. Slice steaks diagonally across grain into slices. Coat each slice with sauce mixture before placing on individual plates.

Spoon any remaining sauce over steak.