

COOKBOOK CORNER

Learn From Popular Food Bloggers

(NAPS)—More than 150 recipes for delicious, easy meals and snacks that are fun to make, using healthy, fresh ingredients popular with families, can now be found in a new cookbook. It's by the winners of the Better Homes & Gardens Blogger Cook-off and writers of the popular blog OurBestBites.com. The cookbook, also called "Our Best Bites," features:

- Full-color photos with each recipe
- Tips and tricks (to help make every recipe foolproof)
- Tutorials with step-by-step pictures and instructions
- A rollover index for helpful uses of leftover ingredients.

When authors Sara Wells and Kate Jones started sharing recipes three years ago, they never thought they would end up with a nationally selling cookbook.

"We liked sharing recipes with each other," Wells said, "so we decided to start a blog and share them with a few of our friends. Now we have thousands of readers."

What follows is one of their more popular dishes:

Chili-Lime Steak

1–2 pounds boneless steak (flank steak works well)

Rub:

- 1 teaspoon chili powder**
- 1 teaspoon granulated garlic**
- ½ teaspoon cumin**
- ½ teaspoon coriander**
- ½ teaspoon oregano**
- ¼ teaspoon cayenne pepper (For a smoky rub, chipotle chili powder may be substituted)**
- ¾ teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**
- 1 lime, juiced (about 2 tablespoons lime juice)**



Chili-Lime Steak is an easy and delicious meal for family and friends.

1 tablespoon extra-virgin olive oil

For the rub, combine spices in a small bowl. Add lime juice and olive oil and stir to combine. Place the steak in a shallow dish (such as a 9 x 13-inch baking dish). Pour the spice mixture over the steak and then rub it in with your hands. Allow the steak to stand for 15 minutes. While the meat is standing, pre-heat your grill. Place the steak on the grill over medium-high heat and cook for 5–7 minutes per side or until desired doneness is reached. Remove from grill and allow to stand for 5 minutes before slicing. Slice steak against the grain into strips about ¼-inch thick.

Learn More

"Our Best Bites" is available at bookstores nationwide. For more information, visit www.OurBestBites.com.

