

# Grilled Lime-Curry-Rubbed Hanger Steak with Fresh Melon-Cucumber Chutney

BY MELISSA ROBERTS GOURMET JUNE 2009

Yield/Makes 4 to 6 serving

## Ingredients

For chutney:

- 2 cups chopped firm-ripe honeydew/Asian melon
- 1/3 seedless cucumber, peeled and chopped (about 3/4 cup)
- 1/2 cup chopped sweet onion
- 3 tablespoons fresh lime juice
- 1/4 cup chopped cilantro
- 1 to 2 teaspoons minced fresh jalapeño including seeds
- 1/2 teaspoon ground coriander
- 1/4 teaspoon ground cumin

For steak:

- 2 tablespoons fresh lime juice
- 1 tablespoon vegetable oil
- 1 tablespoon curry powder
- 2 pounds (1-inch-thick) hanger steak or chuck blade steaks

## Preparation

Make chutney:

Stir together honeydew, cucumber, onion, lime juice, cilantro, jalapeño, and 1/4 teaspoon salt. Sprinkle with spices and let chutney stand while grilling steak.

Grill steak:

Prepare a gas grill for direct-heat cooking over medium heat; see Grilling Procedure .

Stir together lime juice, oil, curry powder, 2 teaspoons salt, and 1 teaspoon pepper. Coat steak with curry mixture.

Oil grill rack, then grill steak, covered, turning once, 9 minutes total for medium-rare. Let rest on a cutting board 5 minutes, then slice thinly across the grain. Serve steak with chutney.

Serve with:

basmati or jasmine rice