



Dave Wallis / The Forum  
Blackened Sirloin trimmed with onions and capers, served with Horseradish Cream Sauce and accompanied by sparkling wines, is a perfect choice for a holiday party.

# The perfect New Year's Appetizers

The holiday season is still going strong, and I have three great party food recipes that will help you ring in the New year with flavor and elegance. These hearty appetizers can be prepared at least a day in advance of serving and require minimal prep work to assemble and serve so that you can relax and just enjoy the party. Happy cooking and best wishes to you and yours for a happy, prosperous and delicious New Year.

### Blackened Sirloin with Horseradish Cream Sauce

This Blackened Sirloin with Horseradish Cream Sauce has been a holiday favorite of ours for over a decade. A generous coating of coarsely ground black pepper is the key to giving the sirloin a blackened effect and a wonderful kick of mild heat. Cooking the beef to a perfect medium-rare will preserve the flavor of the meat, and slicing it as thin as possible ensures that every bite is tender.

But what makes this dish really sing is the Horseradish Cream Sauce. When combined, this humble blend of sour cream, prepared horseradish, lemon, salt and pepper is transformed into one of the most flavorful condiments in



TONY & SARAH NASELLO  
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our arsenal, and we often joke that the sirloin is merely a conduit to get to the sauce. It is at its best when prepared a day or two in advance, and is excellent with sirloin, prime rib and tenderloin.

**Blackened Sirloin with Horseradish Cream Sauce**  
**Serves:** 12 for hors d'oeuvres  
**Ingredients:**  
2 10 oz. top sirloin steaks  
1 cup fresh coarse ground black pepper (½ cup per steak)  
Kosher salt  
2 tbsp. olive oil, (1 tbsp. per steak)  
**To garnish:** 1 red onion and capers  
**Directions:**  
Lightly sprinkle meat with salt and then coat completely with pepper. Spread the pepper onto a plate or baking dish and press the steak into the pepper on all sides until well coated.

Heat a sauté pan over high heat until hot, then add olive oil. Let the oil become hot then place the steak in the pan. If your pan allows, you may cook more than one steak at a time. Sear the steak for two minutes on all four sides, then remove meat from pan, transfer to a baking sheet, and bake in the oven at 350°F.

For medium rare (the ideal temperature for this recipe), keep in the oven for 3-4 minutes. Immediately refrigerate until

cool enough to wrap each steak in plastic, and return to the refrigerator for at least 3 hours, or overnight if possible. This recipe can be prepared up to 2 days in advance.

Within two hours prior to serving, carve the meat as thinly as possible and place onto serving platter. Cover the platter with plastic wrap and refrigerate until ready to serve. Garnish with thinly sliced red onions (cut into rings) and capers and serve with horseradish cream sauce on the side.

**Horseradish Cream Sauce**  
**Serves:** 10 - 12  
**Ingredients:**  
1 pint sour cream  
2 heaping tablespoons prepared horseradish (add more as desired)  
3 to 4 teaspoons lemon juice, freshly squeezed  
Kosher salt and black pepper to taste  
**Directions:**  
Mix all ingredients together, and add more horseradish, lemon, salt and pepper as desired. Transfer to a serving dish and enjoy with beef tenderloin, prime rib, or a great steak. Prepare at least 2 hours before serving for best flavor. This sauce is a great accompaniment to beef and can be made several days in advance. Will keep in refrigerator for up to two weeks.

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