

Here are the 6 dishes I made for my birthday dinner - a collection of favorites from 2 years of doing cook book club

Here's the menu:

Spice rubber Tri-tip with a cilantro lime sauce
Corn cakes with peach sauce
Sweet Potato Salad
Marinated Zucchini
Brussels Sprout salad
Roasted Carrots

Corn cakes with peach mustard sauce - A Bountiful Kitchen

<https://abountifulkitchen.com/fresh-corn-cakes-with-peach-mustard/>

Sweet Potato Salad with cumin, smoked paprika and almonds - America's Test Kitchen

[PDF linked here.](#)

Marinated Zucchini and summer squash - Giada De Larentus

<https://www.foodnetwork.com/recipes/giada-de-laurentiis/marinated-zucchini-and-summer-squash-recipe-1942989>

Shaved Brussels Sprout Salad - Love and Lemons

<https://www.loveandlemons.com/shaved-brussels-sprout-salad/>

Skillet Roasted Spicy Carrots - America's Test Kitchen

[PDF Linked Here](#)

Spice Rubbed Tri-Tip - I made this up from past tri-tips I've made

Spice Rub:

2 teaspoons coriander
2 teaspoons pepper
2 ½ teaspoons salt
2 teaspoons sugar
1 teaspoon powdered garlic

Let sit in the fridge for 12-24 hours. I like to leave it overnight.

I Sous Vide the tri-tip in a water bath set to 131 degrees for 5 hours and then I seared it on the grill for 2 minutes per side. You could cook it in an oven at 425 for about 15- 20 minutes until the meat registers 135.

Cilantro lime sauce - Love & Lemons

<https://www.loveandlemons.com/cilantro-lime-dressing/>