

## Menu

[Crab Cakes](#) · Sliced Garden Tomatoes

[Grilled Ribeye](#)

Corn on the Cob

Steamed Native Broccoli

[Apple Crumb Sundaes](#)

## The Game Plan

The day before:

*(10 minutes)*

- Make the spice rub, and rub it all over the steaks. Wrap the steaks in plastic wrap and refrigerate.

Early in the day:

*(45 minutes of hands-on time, plus another 45 minutes of simmering time during which you can be doing other things)*

- Make the apple topping for the sundaes.
- While the apples are simmering, make the graham cracker crumbs for the sundaes.
- While the apples continue to simmer, make the crab cake mixture and form it into patties but don't coat them with breadcrumbs. Put the patties on a plate, cover and chill.
- Load the dishwasher (if you have one) and hand wash and dry any dishes that aren't dishwasher safe. Run the dishwasher, and when it's done, empty it.

2½ hours before dinner:

*(30 minutes)*

- Set the table.
- Take the steaks out of the refrigerator and leave them on the counter to come to room temperature.
- Finish the crab cakes (coat with breadcrumbs and pan-fry).
- Slice the tomatoes, sprinkle them with salt, and drizzle with extra-virgin olive oil.

2 hours before dinner:

- Enjoy the crab cakes and tomatoes with a glass of wine on the deck.
- When you're done, handwash and/or load the dishwasher with the dishes used in preparing and eating the crab cakes. Wipe down the stove, counters and sink, and sweep the floor near the work area.

40 minutes before dinner:

*(From here on out you'll be attending to things, intermittently and at an easy pace, keeping an eye on the clock)*

- Light the grill.
- Shuck the corn.
- Wash the broccoli and cut it into spears.

30 minutes before dinner:

- Put the steaks on the grill.
- Open the dinner wine to let it breathe.

20 minutes before dinner:

- Take the steaks off the grill, put them on a clean plate and cover them loosely with foil.
- If boiling the corn, fill a large pot with hot water and bring it to a boil; if cooking the corn in an Instant Pot, fill the Instant Pot inner pot with 1 cup of water and add a rack with handles.

15 minutes before dinner:

- If cooking the corn in an Instant Pot, put the corn into the pot, on the rack. Seal the lid and set the pot to Pressure Cook on High for 2 minutes. When the 2 minutes of cooking time is up, release the pressure manually. (The start to finish time for corn using this method will be about 15 minutes.)

10 minutes before dinner:

- If boiling the corn, add salt to the boiling water and add the corn; reduce the heat to a strong simmer and cook the corn for 10 minutes (or to your liking).
- Fill the bottom of a steamer pot or medium saucepan with 1 inch of water, cover and bring it to a simmer for the broccoli.

5 minutes before dinner:

- Put the broccoli in the steamer basket, put it in the pot, cover, and steam the broccoli for 5 minutes (or to your liking).
- Light the candles.
- Start the dinner music.
- Drain the broccoli and the corn.

After dinner:

*(10 minutes, and here's a great opportunity to divide and conquer: one of you prepares the dessert while the other does the dishes and cleans up the kitchen)*

- Take the ice cream out of the freezer and put the container on the counter to soften for 10 minutes.
- Reheat the apple topping.
- Assemble the sundaes, and enjoy.

Notes:

- The hands-on work time estimates (in parentheses below the start times) are for one person doing it all, but many tasks can be shared or delegated. John does dishes, mans the grill, shucks corn, and – importantly – decides which Frank collection we're going to listen to during dinner. How you divide the labor is up to you.
- We like to have an appetizer about 2 hours before dinner, then relax for a while before getting on with the rest of the meal; this schedule reflects that timing. If you'd like to have the appetizer closer to the main course, start the appetizer prep one hour later.