

HEREFORD STEAK SALAD

Ingredients:

1/4 head Green Leaf Lettuce
1 handful of arugula, young leaves, tough stems removed
1/4 of one red bell pepper, thinly sliced and chopped
2 scallions, thinly sliced
A few chopped walnuts, toasted
2 peeled and chopped Akane Apples
1/4 to 1/2 lb of Hereford Ball Tip Steak, pan-fried or
grilled, chilled, and thinly sliced
2 oz goat cheese, crumbled
2 kumquats, thinly sliced
1 teas lemon juice
1 Tbsp olive oil
Salt
Pepper



Directions:

Toss together the lettuce greens, arugula, bell pepper, Akane Apples and scallions. Arrange on individual plates. Sprinkle on chopped walnuts. Lay on top several slices of chilled sliced steak. Sprinkle on goat cheese and kumquats.

Mix together the lemon juice, olive oil, and a dash of salt and pepper. Drizzle on salad.

Yield: 2-3 servings