

Grilled Flat Iron Steak & Garden Salad

Ingredients:

1 cup Olive Oil
1 ½ cups Balsamic Vinegar
¼ cup Brown Sugar
¼ cup Dijon Mustard
2 tbsp Fresh Garlic, minced
2 tsp Black Pepper
2 ½ lbs Certified Hereford Beef Flat Iron Steak
2 lbs Spring Mix Salad Greens
5 each Roma Tomatoes, cut into wedges
1 cup Radishes, sliced
1 cup Celery, chopped
2 bunches Green Onions, cut into 1-inch strips



Directions:

In a bowl, whisk the first six ingredients. Pour 1 ½ cups into a large plastic bag; add steak. Seal bag and turn to coat; refrigerate for 3 hours. Cover and refrigerate remaining marinade for dressing. Drain and discard marinade from steak. Grill, covered, over indirect medium heat until desired temperature. Cut across the grain into thin slices. In a large serving bowl, combine the greens, tomato, radishes, celery, onions and beef. Drizzle with reserved marinade and toss to coat.

Yield: 4 Servings