
STEAK SALAD

Prep Time20 min

Cook Time10 min

Steak salad with radish, fromage blanc, farm lettuces and wild onion brown butter vinaigrette

The beauty of this salad is in the ingredients. Use the best quality items that you can find. It's all about the farmers! Today we will be using flap steak from Crane Dance, fromage blanc from Evergreen Lane Creamery, asparagus from Visser Farms and greens from Mud Lake Farms.

INGREDIENTS

6 wild onions (can sub scallions)
3 lemons
Olive Oil about 1 cup
Salt and Pepper to taste
10 oz flap steak
4 radishes
10 asparagus spears
8 oz fromage blanc
1 TB butter
2 to 3 heads farm lettuces, cleaned

INSTRUCTIONS

1. Make wild onion vinaigrette. Slice onions as thinly as possible and mix in a small bowl with the juice of 3 lemons, a pinch of salt and a cup of olive oil. Set aside.
2. Season the cleaned flap steak liberally with salt and pepper.
3. Shave radishes as thinly as possible. Set aside.
4. Grill asparagus over a medium hot grill, until they have a nice char, season with salt and pepper, cut into 1 " pieces, set aside.
5. Grill steak over medium high heat, when the steak is done to your liking, place a pat of butter, and a spoonful of onion vinaigrette over the warm steak and allow to rest.
6. Dress lettuces lightly with the wild onion vinaigrette, add radishes, and asparagus. Finish with fromage blanc, slice steak and fan onto plate. Enjoy :)

