

**Hickory planked beef flank steak salad with sweet macerated red onions, grape tomatoes, honey crisp apples, crispy caramel shallots and gorgonzola cheese dressing.**

**Beef Marinade**

1 ea. trimmed flank steak

1 T. red wine vinegar

1 T. Dijon mustard

1 T. Balsamic vinegar

2 T. fine chopped fresh cilantro

1. Mix the ingredients together and apply to flank steaks and allow to marinade overnight.

2 T. kosher salt

2 tsp. fresh ground black pepper

1. Before grilling season with salt and pepper.
2. Cut each flank into four even pieces.
3. Grill on soaked cedar plank to mid rare and cool for service.
4. Carve onto salad.

**Sweet pickled onions**

2 ea. red onion very thinly sliced

4 T. Champagne vinegar

6 T. powdered sugar

2 tsp. Kosher salt

1. Toss the onions in the vinegar, sugar and seasoning.
2. Vacuum seal at half pressure and store for service.

**Gorgonzola blue cheese dressing**

½ C. sour cream

½ C. mayonnaise

1 C. Gorgonzola blue cheese

½ C. olive oil

1 T. lemon juice

2 T. powdered sugar

1 T. chopped parsley

2 T. water to bring the dressing to pouring consistency

1. Blend all the ingredients in the food processor until very smooth.
2. Correct the consistency and the seasoning.
3. Store for service.
4. The sauce may thicken when chilled and may need adjustment with water to achieve the correct consistency before service.

**Crispy croutons**

2 C. small diced French bread

1 tsp. garlic powder

1 tsp. onion powder

1 tsp. smoked paprika

1 tsp. salt

2 T. olive oil

1. Toss the bread, oil and seasonings together.
2. Bake until golden brown.

**Crispy Shallots**

7 ea. medium shallots very thinly sliced

2 tsp. Kosher salt

1. Peel and julienne shallots
2. Fry them in a pan with oil on the stove top until very brown and very crisp.
3. Place the fried shallots on paper to drain, and season with salt.
4. Hold in paper lined container for service, do not chill.

**For the salad**

5 oz. sliced planked beef flank

3 oz. mixed greens

1 oz. diced apples

6 ea. grape tomatoes halved

1 oz. sweet pickled onion

1 oz. crispy shallots

2 oz. Gorgonzola blue cheese dressing



