

INGREDIENTS:

- 2 Tbsp vegetable oil
- 1/3 cup soy sauce
- 2 Tbsp brown sugar
- 1 Tbsp red wine vinegar
- 1 tsp powdered ginger
- 1/4 tsp garlic powder
- Salt and freshly ground pepper
- 1 ¼ lb steak, such as New York or top sirloin
- Canola oil
- ½ hothouse cucumber, peeled and quartered
- 1 cup grape tomatoes, halved
- 1 head romaine lettuce, torn into pieces
- 4 oz crumbled blue cheese
- 1 avocado, diced
- Extra-virgin olive oil
- 1 ½ Tbsp red wine vinegar
- Maldon finishing salt

Steak Salad

INSTRUCTIONS:

1. To make the marinade, in a small bowl, combine the oil, soy sauce, brown sugar, vinegar, ginger, garlic powder, and season with salt and pepper. Place the steaks in a shallow baking dish and pour the marinade over the meat, turning to coat thoroughly. Let marinate for 1 hour, up to overnight.
2. Heat a grill pan or grill over medium-high heat and add 1 tablespoon oil. When oil shimmers, add steaks and cook until grill marks form, about 2 minutes. Rotate 45° and continue to cook for another 2 minutes. Turn over and cook on the second side until desired doneness, about 5 minutes for 125° for medium-rare. Transfer to a plate to rest for 5 minutes.
3. Meanwhile, in a large bowl, combine the cucumber, tomatoes, lettuce, blue cheese, avocado, 2 tablespoons oil, vinegar, and season with salt and pepper. Evenly divide salad between 4 shallow bowls.
4. Cut steaks into thin slices. Evenly divide steak between the 4 salads. Sprinkle with Maldon.