

STEAK SALAD WITH FRIZZLED SHALLOTS, GRILLED BRUSSELS SPROUTS, AND SWEET POTATO CHIPS + EASY BLUE CHEESE DRESSING

serves 2 --or more depending on the size of the steak and how many vegetables you add

While this sounds a bit of a long run, everything cooks quickly and you're ready to eat in no time. Swap the steps around to suit yourself-maybe you'd like to make the dressing first, for instance or grill everything at once if you're an ace. Even divvy up the chores if there are two of you. By the way, I like to grind pepper over steak *after* it's cooked so the pepper doesn't burn. Try it.

- 1-inch thick strip steak--10-12 ounces at room temperature (do not trim before cooking)
 - Kosher salt
 - Canola or other neutral oil
 - 1 large sweet potato, peeled and sliced thinly
 - Freshly ground black pepper
 - 2 large shallots, peeled and sliced thinly
 - 10-12 small Brussels sprouts (about 8 ounces), trimmed with outer leaves peeled as necessary
 - 4 ounces whole medium-large cremini mushrooms (about 1 cup), ends trimmed
 - 12 cherry tomatoes
 - 12 1/4-inch slices English cucumber (if using regular cucumber, peel well)
 - 2 cups fresh greens
 - 1/4 cup crumbled blue cheese (approximately 1.5 ounces) plus extra for garnish
 - 1/4 cup each sour cream and mayonnaise
 - 1 teaspoon grated horseradish
 - Hot sauce
 - 1/2 lemon
1. PREP STEAK: Brush steak with oil on all sides and salt well. Set aside to come to room temperature.
 2. FRY SWEET POTATOES: Heat 1/2 cup oil in a heavy, deep 10 or 12-inch skillet until very hot-about 360 degrees Fahrenheit. (If you put the end of a wooden spoon in the oil, it will bubble up all around the spoon if ready--or sizzle like mad with a piece of sweet potato in it.) Cook sweet potatoes one layer at a time until browned on one side, watching very carefully; turn and brown on the other side. Remove with a slotted spatula or spider to a rack placed on a paper towel-lined baking tray. Repeat as necessary. Salt and pepper well and set aside.
 3. FRIZZLE SHALLOTS: Heat a small skillet with 1/4 cup oil until very hot (oil should sizzle crazily if you add a bit of shallot to it) and add the sliced shallots. Watching closely, let brown on one side and turning/stirring to brown the other side. Remove to a small paper-towel lined bowl or onto a small rack. Set aside.
 4. GRILL BRUSSELS SPROUTS AND MUSHROOMS: Heat grill to high. Toss Brussels sprouts and mushrooms with oil; season with salt and pepper. Grill 5 minutes or until golden, turn, and grill until browned on second side. Remove to a bowl. Set aside. If Brussels sprouts aren't tender, microwave covered for a minute or two.
 5. GRILL THE STEAK: about 4 minutes or so on one side until quite golden brown. Turn meat over, grind a little black pepper over it, and cook another 3 or 4 minutes for medium-rare (125 degrees Fahrenheit on the thermometer) or until done to your liking. Remove to a plate and let rest 5 minutes. Trim fat as desired. Slice thinly at a slant.

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6. **MAKE THE DRESSING:** Whisk/mix together the sour cream, mayonnaise, blue cheese, and horseradish --mashing up the cheese well. Season to taste with tiny bit of salt, pepper, and a shake or two of hot sauce. If it's too thick, thin with a tablespoon of milk. Set aside.
7. **ARRANGE THE VEGETABLES ON A PLATTER/TOP WITH STEAK:** In the meantime, line a large platter with the greens, concentrating them at center; sprinkle with salt and pepper. Arrange mushrooms, Brussels Sprouts, tomatoes and cucumbers in small piles around perimeter of platter. Squeeze lemon over all. Add sweet potato chips to two opposite corners. Top greens with steak and sprinkle with reserved frizzled shallots. Garnish with 2 small pieces of blue cheese at edges and serve with dressing either on the platter (good to dip the chips in) or in a pitcher/bowl with ladle at the table.

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