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## Red, White and Bleu Steak Salad

1/2 cup canola oil	1 lb. flank steak
1/2 cup red wine vinegar	6 cups torn romaine lettuce
1/2 cup orange juice	2 cups sliced strawberries
4 Tbsp. fresh minced parsley	1 small red onion, sliced in rings
1/2 cup honey	1 can (11 oz.) mandarin oranges, drained
2 cloves minced garlic	1/2 cup sliced almonds
2 tsp. chili sauce	1/2 cup crumbled bleu or feta cheese
1/2 tsp. salt	

In small bowl, whisk together the first 8 ingredients; divide this mixture in half; set aside the other half as salad dressing. Pierce flank steak on both sides, and pour half of the liquid mixture over; enclose in ziploc bag and marinate, refrigerated, for 2 hours.

Remove steak from bag and discard marinade. Grill steak over hot coals for approximately 5-8 minutes on each side, depending on preferred doneness. Slice diagonally against grain in thin slices; set aside.

Arrange lettuce on platter; place prepared steak slices over lettuce. Arrange on platter: strawberries, onion rings, mandarin oranges, almonds, and cheese, in that order. Serve with reserved vinegar-oil mixture as dressing. Serves 4.

Preparation time: 15 minutes (not including marinating)

Cook time: Approx. 15 minutes

Total time: 30 minutes (prep and cooking)

Number of servings: 4