

SUMMERTIME SKIRT STEAK SALAD

recipe developed by The Clever Cleaver Brothers®

Dressing

1 cup Nakano® Seasoned Rice Vinegar – Roasted Garlic
1/4 cup olive oil
1 tablespoon soy sauce
1/4 cup honey
1 teaspoon grated ginger
1 tablespoon Dijon style mustard
1 teaspoon chopped fresh dill

Grillin' Goodies

1 pound skirt steak
barbecue sauce

1 onion, sliced & grilled
1 red pepper, cut into 16 strips
1 yellow pepper, cut into 16 strips
barbecue sauce

4 cups of mixed greens
1/2 cup sliced almonds

1. In a small bowl, combine the dressing ingredients. Cover and refrigerate until needed.
2. Pre-heat barbecue grill to medium-high heat. Place on the skirt steak and, at the same time, place on the onions and peppers.
3. Grill veggies on both sides and baste both sides with barbecue sauce. Remove from the grill.
4. Cook skirt steak to your desired doneness. Just prior to removing skirt steak from the grill, baste both sides with your favorite barbecue sauce. Remove meat from the grill and let sit for five minutes. Slice against the grain into thin strips.
5. On a large serving platter, mound the greens. On the greens, place the meat, peppers and onions in a nice pattern. Sprinkle almonds over the top and either drizzle the dressing over the salad or serve dressing on the side. Yields four portions.

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