

New York Strip Steak and Beefsteak Tomato Salad

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		dressing
1/4	cup	red wine vinegar
1 1/2	teaspoons	sugar
2	teaspoons	crushed dried oregano
3/4	cup	vegetable oil
		salad
12		4 oz pieces new york strip steak ends
		seasoned salt
4		tomatoes
4	leaves	romaine lettuce
12		1/8" thick red onion slices

To make the dressing: In a mixing bowl, whisk together the vinegar, sugar, and oregano until the sugar dissolves. Slowly add the oil, whisking constantly, until fully incorporated. Set aside. Can be stored at room temperature for 5 days.

Preheat broiler

Season steak on both sides with seasoned salt. Lay the steak in a broiling pan and broil for 1 to 1.5 minutes, turning once, until medium rare. Set aside, covered, to keep warm.

Core the tomatoes and then cut into 3/4" thick slices. Lay a lettuce leaf on each of 4 serving plates. Arrange alternating slices of tomato, onion, and beef on top of the lettuce. Drizzle each salad with about 1.5 tablespoons of dressing and serve.