

Steak and Potato Salad

Servings: 4

Source: Sheila Lukins, Seattle Times Magazine, June 26th, 2005

Ingredients

Marinade

- ½ cup Red-Wine Vinegar
- ¼ cup Extra Virgin Olive Oil
- ¼ cup Soy Sauce

Salad

- 1 Sirloin Steak (about 2½ Lbs)
- 4 Red-Skinned New Potatoes, Scrubbed And Quartered
- 1 Scallion-3 Inches Of Green Left On, Thinly Sliced
- ⅓ cup Yellow Bell Peppers, Diced In ¼ Inch
- ⅓ cup Red Bell Peppers, Diced In ¼ Inch
- ¼ cup Red Onion, Diced ¼ Inch
- 5 Flat-leaf Parsley, Chopped
- Zest From 1 Orange, Finely Grated Zest
- Salt And Pepper, To Taste
- ⅓ cup Garlic Vinaigrette (recipe below), plus more if desired
- Boston Lettuce Leaves Rinsed And Dried

Garlic Vinaigrette (makes ¾ cup)

- ¼ teaspoon Coarse Salt
- 2 cloves Garlic, Crushed
- ¼ cup Red-Wine Vinegar
- 2 tablespoons Dijon Mustard
- Black Pepper, To Taste
- ½ cup Olive Oil

Method

1. Combine the marinade ingredients in a bowl. Coat the steak well and let rest at room temperature for 2 hours, turning twice.
2. While the steak marinates, cook the potatoes in a pot of boiling water until tender but still firm, 8 to 10 minutes. Drain and cool to room temperature.
3. Remove steak from the marinade and broil it, 7 inches from the heat source, for 4 minutes on the first side and 3 minutes on the second side for medium-rare meat. Let rest 10 minutes. Slice the steak ½ inch thick on the diagonal, then cut the slices in half lengthwise into thinner strips.

4. Combine the steak, potatoes, scallion, peppers, red onion, 4 tbsp parsley and the orange zest in a bowl. Season with salt and pepper. Toss with the Garlic Vinaigrette, adding more if desired.
5. To serve, arrange the lettuce leaves on a decorative platter. Spoon the salad atop and sprinkle with the remaining tablespoon of chopped parsley.

Garlic Vinaigrette

1. Sprinkle the salt on the garlic and mince; place in a bowl with vinegar, mustard and pepper. Drizzle in oil, whisking until thickened.

Notes

Needs at least 2 hours before serving.