

BLOODY MARY STEAK SALAD

Serves 6- 8

Ingredients:

Stryker Farm Grass-Fed Hanger Steak
1 TBSP red wine vinegar
1 TBSP balsamic vinegar
Juice from 1 lemon
2 TBSP prepared horseradish
1 TBSP Worcestershire sauce
1 ½ TSP hot sauce
¼ cup chopped briny green olives, plus 2
TBSP olive brine, divided
½ red onion, thinly sliced
½ cup celery half-moons, plus some leaves
2 pickled jalapeños
1 pint cherry tomatoes, halved
Freshly ground black pepper
¼ cup crumbled blue cheese
½ cup parsley leaves



Look no further for your next brunch recipe. This is a Bloody Mary on a plate! This recipe was taken directly from Food52 and lends perfectly to a hanger steak. Go crazy with customizing this recipe with your favorite Bloody Mary ingredients!

Instructions:

1. In a pan over high heat or on the grill, sear the unseasoned steak until browned well on both sides and cooked to medium-rare or desired temperature, about 3 to 4 minutes on each side. Allow the steak to rest while you prepare the other ingredients.
2. In a large bowl, combine the vinegars, lemon juice, horseradish, Worcestershire sauce, hot sauce, and olive brine. Then add the red onion, celery, jalapeños, olives, and tomatoes. Grind a good amount of black pepper over top and stir to combine.
3. Slice the meat into 1/2-inch slices across the grain and add to the salad. Mix again and allow to marinate for at least 30 minutes for the flavors to meld.
4. When you're ready to eat, add the blue cheese, parsley, and celery leaves if you remembered to hold onto them.
5. Serve over a mix of salad greens.