

Herbed Steak Salad—adapted from Bon Appétit magazine

- 1 shallot, thinly sliced, separated into rings
- ¼ cup red wine vinegar
- ½ cup olive oil
- Salt and freshly ground pepper
- 2 ears of fresh corn, husked
- 1 pound flank steak
- 2 cups baby arugula
- 2 cups red leaf lettuce
- ½ cup fresh basil

Toss the shallot with the vinegar in a large salad bowl. Let it sit for 5 minutes, then whisk in olive oil. Season with salt and pepper and set aside.

Heat the grill to medium-high. Grill the corn, turning often, until tender and charred in spots, 10-15 minutes. Let it cool till you can handle it, then cut the corn off the cob.

Season the steak with salt and pepper and grill to desired doneness. Let it rest for about 10 minutes and slice against the grain.

Toss the arugula, red leaf lettuce, fresh basil, and corn with the vinaigrette in the salad bowl.

Divide the salad and sliced steak between four plates and serve.

OPTIONS:

- Use a different herb, if you like. Cilantro would be lovely! Or dill.
- Grill other vegetables to add ... such as red peppers, eggplant, zucchini.