Bistecca Peppata

Yields: 24 servings

Ingredients:

24	6oz	Beef Flat Iron Steaks, Inside Skirt Steaks or Flank Steak

Marinade:

As needed		Salt
2	T	Black Pepper
½	C	Minced Garlic
¾	C	Extra Virgin Olive Oil

Red Wine Vinaigrette:

¾	C	Red Wine Vinegar
1	T	Sugar
1 ½	t	Salt
1 ½	t	Garlic, minced
¾	t	Dried Oregano Leaves
¾	t	Black Pepper
2 ¼	C	Extra Virgin Olive Oil
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24	oz	Arugula
12	oz	Red and Yellow Cherry Tomatoes, halved
2	lbs	Small Fresh Mozzarella Balls
as needed		Salt and Black Pepper
as needed		Chopped Italian Parsley

1. To Make Marinated Steaks: Tenderize if desired. Season steaks with salt and pepper. Rub with garlic. Drizzle steaks with oil, turning to coat. Cover and marinate in refrigerator at least 1 hour. Yield: about 1 cup.

2. To make Red Wine Vinaigrette: In blender, combine all ingredients except oil. Process until blended. With motor running, slowly add oil, process until blended. Cover and refrigerate. Yield: about 3 cups

3. For each serving, to order: Grill 1 marinated steak medium rare to medium. In bowl, combine 1 cup arugula, 5 halved tomatoes and 3 mozzarella balls. Season with salt and pepper; toss lightly to mix. Carve steak into ¼-inch thick slices; fan slices on serving plate. Mound salad on plate over lapping steak. Drizzle with 2 T Red Wine Vinaigrette. Sprinkle with parsley.

*Beef Flat Iron Steaks are cut from the second most tender beef muscle – the Beef Chuck, Shoulder Clod, Top Blade, Roast (IMPS/NAMP 114D). The Flat Iron Steak is derived from the Top Blade Roast by separating it into two pieces by cutting horizontally through the middle to remove the thick connective tissue. Each half is cut crosswise into 2 to 3 individual steaks.