

KENNEDY★HAHN

APPLIANCE

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★★★ Grilled Hanger Steak with ★★★ Picholine Olive, Artichoke and Tomato Salad

*Courtesy of Justin Carlisle
Chef, Harvest Restaurant, Madison, Wisconsin*

4 servings

Ingredients:

4 hanger steaks, cleaned and trimmed
1 cup balsamic vinegar
3 cloves of garlic
4 sprigs of tarragon
4 vine ripe or Roma tomatoes, peeled and seeded
2 fresh artichokes, cleaned
1/4 cup picholine olives
2 ounces fresh baby arugula
2 tablespoons lemon juice
2 tablespoons extra virgin olive oil
3 tablespoons soft herbs chopped (chives, parsley, tarragon, chervil)
Salt
Pepper

Soak the hanger steak in the vinegar, garlic, tarragon for at least 30 minutes before grilling.

Take steaks out of mixture and season heavily with kosher salt and black pepper. Make sure your grill is very hot – lay steaks on grill and let cook for about 3 minutes each side. Then remove steaks and let rest for at least 5 minutes.

For the salad, mix tomatoes, greens, olives, and artichokes that are sliced on a mandoline into the salad, lemon juice oil, herbs, salt and pepper. Toss gently and reserve for later.

To serve, slice steaks against the grain and lay on one side of the plate and then gently put a small handful of salad next to the steak and enjoy.

