

**Charred Beef and Tomato Salad with  
Chipotle Buttermilk Dressing**  
Chef Matthew Koury, Rivers Restaurant, Chicago, IL



<u>Ingredient</u>	<u>Quantity</u>
Skirt steak	8 ounces
Chipotle Marinade*	Recipe follows
Chopped romaine lettuce	2 cups
Spinach leaves, trimmed	2 cups
Chipotle Buttermilk Dressing**	Recipe follows
Fully ripened fresh Florida tomatoes, in wedges	1 pound
Diced avocado	1
Diced cooked bacon	1/4 cup
Crumbled blue cheese	2 tablespoons

1. In a bowl, combine skirt steak and 1/2 cup of the Chipotle Marinade; marinate for 6 to 8 hours.
2. Grill or broil steak until medium rare, about 5 minutes on each side. Slice against grain into thick strips; set aside.
3. In a bowl, combine romaine with spinach; toss with 1/2 cup of the Chipotle Buttermilk Dressing. Divide greens among 4 plates; mound sliced steak on top. Surround top with tomato wedges. Garnish with avocado, bacon and blue cheese.

YIELD: 4 portions

**\*Chipotle Marinade:** In a bowl, combine 1/2 cup chopped parsley, 1/2 cup vegetable oil, 2 tablespoons cider vinegar, 1 tablespoon pureed chipotle, 1 teaspoon minced garlic, 1/2 teaspoon salt and 1/4 teaspoon ground black pepper. Yield: about 3/4 cup.

**\*\*Chipotle Buttermilk Dressing:** In a bowl, combine 1/4 cup mayonnaise, 1/4 cup buttermilk, 2 tablespoons each chopped cilantro and sour cream, 1/2 to 1 teaspoon pureed chipotle, 1 teaspoon lemon juice, 1/2 teaspoon Worcestershire sauce, 1/2 teaspoon minced garlic and 1/8 teaspoon ground black pepper.  
YIELD: about 2/3 cup.