

The Wedgie (Serves 4)

4 ea. 8oz. top sirloin steaks
1 head iceberg lettuce
1 ea. red onion, sliced
2 ea. tomato, sliced
16 ea. black olives
1 cup Blue cheese
1 cup basil vinaigrette
salt & pepper

Preparation:

Season the steaks with salt and pepper; charbroil the steaks to desired temperature. While the steaks are cooking prepare the salad. Cut the head of iceberg into quarters, remove the core. Place on section of the lettuce onto each plate. Top with sliced tomatoes, red onion, and black olives. Slice the sirloin and place next to the lettuce drizzle with the basil vinaigrette and sprinkle the whole dish with Blue cheese. Season with salt and pepper to taste.

Basil Vinaigrette Dressing

1/2 cup corn oil
1/2 cup olive oil
2/3 cup red wine vinegar
1 tbs. red onion, minced
1 tsp. fresh basil, chopped
1 tsp. fresh oregano, chopped
1 tbs. fresh parsley, chopped
1 tsp. fresh garlic, minced
1 tsp. Dijon mustard
1 tsp. sugar
1 pinch black pepper (fresh ground preferred)

Preparation:

Combine all ingredients. Yields 2 cups.