

### Stuffed Flank Steak with Button Mushrooms & Caesar Salad (serves 4)

2 lbs. flank steak, trimmed  
1 ea. red sweet onion, sliced  
1 ea. red pepper, sliced  
1 cup chopped celery  
1 oz. olive oil  
1 oz. chopped fresh basil  
kosher salt  
pepper  
5 oz. large chopped romaine lettuce hearts  
1 oz. Parmesan cheese  
1 tsp. fresh basil chiffirod  
2 cups Harris Ranch Restaurant marinade

#### Preparation:

Place flank steak into a plastic container, pour Harris Restaurant marinade over beef and refrigerate for two to four hours.

Heat 1/2 oz. of olive oil. Add onions, celery and peppers and sauté until tender. Add basil and season with salt and pepper. Remove from heat and let cool. Tenderize flank steak with a mallet. Fill with sautéed mixture and tie with butcher string. Season with salt and pepper. Heat remaining 1/2 oz. of olive oil in a pan and sear meat on all sides. place into oven at 350 degrees for 15 minutes. Remove and let stand for 10 minutes. While the meat is resting, combine and toss lettuce, Caesar dressing, Parmesan cheese, and basil chiffirod. Place in the center of a chilled 10" plate. Remove string from flank steak and slice into 1 inch sections. Place on salad and top with artichokes and mushrooms.

#### Caesar Dressing

16 ea. egg yolks  
12 oz. fresh garlic, minced  
16 ea. anchovies, pureed/paste  
1/4 cup Dijon mustard  
4 tsp. Worcestershire  
1 tbs. fresh ground black pepper  
2 cups olive oil  
3 cups salad oil  
1 cup red wine vinegar  
1/3 cup fresh lemon juice  
2 cups Parmesan cheese

#### Preparation:

Combine first five (5) ingredients and blend into a paste. Add lemon juice and vinegar. Slowly add the olive oil until fully incorporated. Add the salad oil in a constant stream. Add Parmesan cheese. Taste and adjust if necessary with salt and pepper.

#### Button Mushrooms & Artichoke Topping

1 lb. button mushrooms, washed  
14 oz. can of halved artichoke hearts  
2 oz. olive oil  
1 tbs. garlic, chopped  
1 ea. sprig of rosemary  
1 tsp. parsley, chopped  
salt & pepper

#### Preparation:

Heat olive oil in a sauté pan. Add button mushrooms and cook until tender. Add chopped garlic and artichoke hearts. Simmer for two minutes. Add rosemary and parsley. Lower heat to keep warm. Season with salt and pepper.