



Garden Hearts® Skirt Steak Gorgonzola

Yield: 8 servings

INGREDIENTS

4 *Garden Hearts® Petite Romaine Hearts*

2-1/2 pounds beef skirt steak, well-trimmed of any fat

2 4" x 4" market-fresh cherry tomatoes

MARINADE (prepared one day before)

3/4 cup soy sauce

3 tablespoons brown sugar

3 tablespoons lemon juice

3 tablespoons honey

3 tablespoons olive oil

3 garlic cloves, minced

1/2 onion, minced

1 teaspoon ground ginger

1/2 teaspoon black pepper

DRESSING

- 1 cup olive oil
- 1/2 cup red wine vinegar
- 1/4 cup ultra-fine, granulated sugar
- 1 teaspoon kosher salt
- 3 garlic cloves, minced
- 8 ounces Gorgonzola cheese, crumbled

METHOD

1. Place marinade ingredients in a mixing bowl and stir well. Pour marinade into a large freezer bag; add skirt steaks one-by-one and coat with marinade. Squeeze out all excess air and seal the bag. Massage the bag before placing flat in the refrigerator overnight.
2. Cut one inch from the base of the Garden Hearts® and rinse the whole head under cold running water. Shake off excess water and place on paper towels to dry. Cut in half lengthwise and chill.
3. To make the dressing, whisk together the olive oil, vinegar, sugar, salt and garlic in a small bowl. Combine with Gorgonzola crumbles and set aside.
4. Remove steak from marinade and rest at room temperature for 20 minutes.
5. Preheat the barbecue to medium-high and lightly oil the grates. While the grill is heating, simmer the excess marinade for 10 minutes in a sauce pan.
6. Grill the skirt steak, basting often with marinade until medium rare (130 degrees Fahrenheit) or to guest's preference. Remove from grill and let rest at room temperature for three to five minutes.
7. Place the chilled Garden Hearts® halves on serving plates. Slice meat into thin strips and divide equally among the eight servings. Drizzle generously with dressing and garnish with cherry tomatoes.



Recipe by: **Beat Giger, CEC, AAC, Corporate Chef**
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Chef's Comment: *"Garden Hearts Petite Romaine Hearts and the striking flavors of the steak and Gorgonzola cheese make a delicious combination."*



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