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Portobella Rib-Eye Steakhouse Salad

4 Portobello Mushroom Caps, stem removed
4 six to eight ounce Rib-eye Steaks, at least 1" thick
Olive oil for brushing

1 small shallot, minced
1 tsp dijon mustard
1 tsp sugar
2 Tbs white wine vinegar (champagne if you have it)
1/3 cup olive oil
1 heart of Romaine Lettuce
1/2 pkg of Baby Spinach (use the rest in scrambled eggs in the morning ;-)
1 ripe Avocado, cubed
1/2 English Cucumber, diced
1/2 pint Cherry or Grape Tomatoes, sliced in half
1 cup of your favorite Olives, sliced in half (skip if you don't care for olives)
2 oz crumbled Blue Cheese (I recommend Boars Head)

Brush portobellos and rib-eyes with olive oil & generously sprinkle with Salt & Pepper. (if you have the time, do this an hour prior to cooking...not necessary but will enhance the flavor significantly with using less salt overall) Heat Grill on High Heat for 5-10 mins. Turn one burner down to medium & place portobellos on the grate over the lower heat. Place rib-eyes over high heat burners. Grill for 7 mins approx on each side for "medium" cooked meat. Cool steaks covered for 10-15 mins. Cool portobellos uncovered.

Whisk together shallot, mustard, sugar, vinegar in a small bowl. Add olive oil in a stream, whisking. Set dressing aside. Cut romaine into bite sized pieces and add to bowl along with the spinach. Top with the rest of the ingredients, and add enough dressing to taste. Serve with steak & portobello.

Wine Pairing Recommendation

There are some seriously powerful flavors here. The mushrooms & blue cheese are calling for some deep earthy flavors, while the mustardy vinaigrette would pair well with an acidically structured wine. We chose the Reunion Malbec for our meal and it was perfection. Cheers!