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The *Certified Angus Beef*<sup>®</sup> brand - the tastiest beef money can buy.

## Strip Steak with Grilled Caesar Salad

Serves 4

### Ingredients

- 4 (12-ounce) *Certified Angus Beef*<sup>®</sup> strip steaks (1 1/4-inch thick)
- 1/2 cup Greek yogurt
- 1/4 cup mayonnaise
- 1/2 cup grated Parmesan cheese, divided
- 2 tablespoons lemon juice
- 2 tablespoons olive oil
- 1 tablespoon Worcestershire sauce
- 1 teaspoon anchovy paste (Optional, but a traditional ingredient. If not using, replace with 1/4 teaspoon kosher salt)
- 1 teaspoon fresh minced garlic
- 1 1/4 teaspoons freshly cracked black pepper, divided
- 2 teaspoons coarse kosher salt
- Spray oil (or extra olive oil for brushing on romaine)
- 2 romaine hearts, cut in half lengthwise

### Instructions

1. In a mixing bowl, prepare Caesar dressing. Whisk together yogurt, mayonnaise, 1/4 cup Parmesan, lemon juice, olive oil, Worcestershire, anchovy paste (or 1/4 teaspoon salt if not using anchovy paste), garlic and 1/4 teaspoon pepper. Refrigerate.
2. Preheat grill to medium high, season strip steaks with salt and remaining pepper and grill to desired doneness, 5 to 7 minutes per side for medium rare. Allow steaks to rest 5 to 10 minutes, lightly cover with foil. While steaks are resting, turn grill to high or use remaining heat from charcoal.
3. Lightly spray romaine hearts with oil, using just enough to coat the flat core surface. Briefly grill lettuce to create a char on it without letting the lettuce get soggy; about 1 to 2 minutes.
4. Serve romaine whole or chopped, top with Caesar dressing. Thinly slice steak and place on top of salad; garnish with remaining Parmesan.

