

BLACKENED STEAK AND BLUE-POTATO SPINACH SALAD

Ingredients	Amounts
Small blue potatoes	6 lbs
Olive oil	As needed
Flat iron steak	6 lbs
Blackening spice	As needed
Sliced Vidalia onions	12 cups
Chopped garlic	½ cup
Salt and pepper	As needed
Spinach, stemmed and washed	9 lbs.
Crumbled blue cheese	1 ½ lbs

Method

1. Simmer potatoes until tender, drain, and cool. Cut potatoes in half. Brush cut sides with oil; grill over gas or charcoal until grill marks form.
2. For each serving, coat 1 (4-ounce) portion of steak with blackening spice. In large sauté pan, heat 1 teaspoon oil; sear steak on both sides to desired doneness. Remove steak from pan and let rest.
3. Wipe out pan, heat 2 teaspoons oil. Add ½ cup onions and 1 teaspoon garlic; season with salt and pepper. Sauté until soft but not browned. Add 6 ounces (about 8 cups) spinach and sauté just until spinach starts to wilt. Mound spinach on plate.
4. Carve steak into thin slices; arrange on top of spinach. Top with 6 potato halves; sprinkle with 1 ounce blue cheese. Serve with blue cheese dressing on the side, if desired.

Yield: 24 servings