

Iceberg Wedge Salad with Peppercorn Sirloin

Chef Judi Gallagher

I love a classic steakhouse wedge. In fact, they know me at Fleming's Prime steakhouse & Wine Bar well enough to go ahead and place the order when I walk in the door. Sean Murphy serves me a classic wedge with tenderloin and grilled shrimp when we have a meeting scheduled around lunch time and there is a place in Houston Texas that makes an incredible wedge with a southwestern thousand island dressing with chopped hard boiled eggs and crisp crumbled bacon that I often crave.

This recipe easily can be made without the steak, or with grilled chicken instead but to me, there is nothing better than a classic wedge with sliced medium rare steak and a glass of Hartford Pinot Noir.

1 cup mayonnaise
4 ounces high quality bleu cheese- like a Maytag (about 3/4 cup)
1/2 cup Sour cream
1/4 cup buttermilk
2 tablespoons white wine vinegar
freshly cracked black pepper
Kosher salt

1 large head of iceberg lettuce, each cut into quarters
1 red onion cut into rings

2 large tomatoes- wedged

1/4 cup fresh blueberries

1 sirloin strip steak, approx 3/4 pound

Kosher salt

Fresh ground pepper

Balsamic reduction

Mix mayonnaise, Maytag bleu cheese, buttermilk and sour cream. Add 2 tablespoons white vinegar and season with a dash of kosher salt. This may be refrigerated overnight.

Season steak with kosher salt. Heavily cover steak with ground pepper (I prefer a mix of Szechwan, white and black peppercorns)

Heat a heavy skillet to medium high until it begins to smoke. Add steak and sear until it is well crusted, about 4 minutes per side.

Remove and let rest 10 minutes.

Wash iceberg and remove any dark, wilted outer leaves. Cut into quarters. Place in center of chilled plate.

Spoon the bleu cheese dressing over center. Top with red onion rings and place 2 tomato wedges to the side. Sprinkle with a few fresh blueberries for garnish

Slice sirloin at a bias cut and arrange 3-4 slices per salad fanned near the wedge.

Drizzle meat with balsamic reduction and serve.