

Cowboy Hula Salad



Ingredients:

1 lbs. Painted Hills Skirt Steak

Season with salt and Pepper

12 oz. salad greens

3 oz. mandarin oranges - drained

1/4 cup dried apricots

¼ cup dried cherries

¼ cup dried cranberries

3-4 oz. sugar snaps peas

1 med. red onion diced or julienned

4-5 slices of Painted Hills beef bacon

Shaved parmesan cheese

Pinot Gris or Chardonnay

Directions:

Soak dried cherries apricots and cranberries in chardonnay for 15-20 minutes. Toss into large bowl with salad greens - sugar snap peas, red onions (julienned or diced), mandarin oranges, cherries, apricots and cranberries. Grill skirt steak and cut against the grain into strips, fry beef bacon until crisp and then crumble. Save the drippings

Top salad with bacon, skirt steak and shaved parmesan (you may add caramelized macadamia nuts or caramelized pecans to topping mix with salad dressing!

Hot dressing

Use the bacon drippings (you might have to add some more drippings) in a sauce pan over a medium high heat add a teaspoon of garlic, 1 cup of Pinot Gris, ½ teaspoon of balsamic vinegar and 2 teaspoons of sugar. Bring to a boil and remove from the heat. You can add chopped onions and bacon if you wish. If you want to add some zips add ¼ teaspoon ground chipotle pepper.