

Beef Sirloin Salad with Dried Cherries:



- 1 top sirloin steak, cut 1 inch thick (1 1/4 lb)
- 4 small or 2 medium heads of lettuce
(this recipe calls for Boston lettuce)
- 1/2 cup crumbled blue cheese
- 1/2 cup dried cherries or cranberries
- 1/2 cup pine nuts or coarsely chopped walnuts, toasted

Dressing:

- 1/2 cup olive oil
- 1/4 cup red wine vinegar
- 2 cloves of garlic, crushed
- 1 teaspoon salt
- 3/4 teaspoon pepper

Directions:

In medium bowl, whisk together dressing ingredients. remove and reserve 1/2 cup: cover and refrigerate.

Trim fat from steak. cut steak lengthwise in half and then crosswise into 1/8- 1/4 inch strips. add beef to remaining dressing; toss to coat . cover and marinate in fridge for 30 minutes.

Remove beef from marinade; discard marinade. Heat large nonstick skillet over med. heat until hot. add beef (half at a time) and stir fry 1-2 minutes or until outside is no longer pink. Do not over cook! remove from skillet with slotted spoon.

In a large bowl, combine lettuce and reserved dressing; toss to coat. Arrange beef over lettuce; sprinkle with cheese, cherries and nuts serve immediately.