



# Grilled 1855 Black Angus Flat Iron Steaks

with Warm Muffuletta Potato Salad  
and Charred Green Beans

---

## Ingredients:

- |           |   |            |  |
|-----------|---|------------|--|
| 4         | 1855 Black Angus flat iron steaks 8 oz. each                                      | 3          | green onions, chopped                        |
| 2 oz.     | olive oil   | 2          | garlic cloves, put through a garlic press    |
| as needed | salt, fresh milled black pepper   | 1 lb.      | regular lg. green beans, trimmed on stem end |
| 3 lbs.    | boiling potatoes washed, peeled, cut into large cubes, cooked tender and cooled   | 8 tbsp.    | red wine vinegar with 2 tsp. sugar           |
| 1 cup     | mayo  | ¼ cup      | fresh basil, rough chopped                   |
| 8 oz.     | muffuletta drained of juice (olive, pepperoncini condiment available most stores) | 1 5oz. jar | oil-packed Sun-dried tomatoes                |

1855<sup>®</sup>

*G.F. Swift*

---

## Directions:

Preheat grill to medium-hot. Remove steaks from the refrigerator 30 minutes prior to cooking. Season steaks with salt and pepper, and brush with olive oil on both sides. Put steaks on grill, and cook for 2-3 minutes per side, turning them occasionally until desired doneness 115-120 degrees F for rare, 120-125 degrees F for medium-rare, 125-130 degrees F for medium. Allow steaks to rest tented with foil when done.

Combine all ingredients for the potato salad together in mixing bowl. Season with salt and pepper to taste. Mix well.

Put a large deep casserole with 6-8" of frying oil on stove over medium-high heat. When a candy thermometer reads 350 degrees F, fry the green beans carefully in several batches until blistered and crisp-tender. Transfer green beans to a large saute pan, and saute with no added oil over high heat until they start to take black charring coloration. Drizzle vinegar/sugar mix into pan while tossing beans continuously. Finish with salt, pepper and chopped basil.

Puree jar of sun-dried tomatoes in food processor with oil to obtain a chunky paste. To serve, warm four nice portions of potato salad in a microwave briefly. Spoon a smear of sun-dried tomato puree on each of four plates. Slice each flat iron steak on a sharp bias against the grain, and fan on each tomato smear. Portion potato salad onto each plate. Scatter the hot, charred green beans. Steaks could further be dressed with a fine drizzle of extra virgin olive oil and a few drops of balsamic vinegar.

1855®

*G.F. Swift*

Makes 4 servings.

1855beef.com