

Heritage Beef Flat Iron Steak with Country Store Bakery Jalapeno-Cheddar Bread, Sautéed Greens and Chile-Cumin Ranch

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

Yield: Serves 4

The Steak

2lbs Flat Iron Steak
¼ cup Cilantro chopped
1 tablespoon Garlic chopped
1 Tablespoon Lemon zest
¼ cup Texas Ranch Olive Oil
Kosher salt and black pepper

Chili-Cumin Ranch Dressing

½ cup WeMe Ranch Dressing
1 Tablespoon Chile powder
2 teaspoon Cumin

Sautéed Greens

6 ounces of Beet or Spinach Greens
½ cup onions, in thin, half moon slices
1-tablespoon garlic, chopped
1/8 cup Red Wine Vinegar
1 tablespoon lemon juice
1 tablespoon canola oil
Kosher salt and black pepper

4 1 inch slices of Jalapeno-Cheddar Bread

To marinate the Flat Iron Steaks: Combine the cilantro, garlic, lemon zest and olive oil and rub it over the steaks. Let marinate at room temperature for an hour.

The ranch dressing: Combine the cumin, chili powder and ranch. This can be made a day ahead.

To cook the steak: Preheat the grill (if gas powered) to 500 degrees. For charcoal grills, heat to approximately 500 degrees. When the grill is hot, season both sides of the steak with salt and pepper and place on the grill. Cook for 2 minutes, then turn the steak 90 degrees to get nice grill marks on the meat. Turn the meat over, put the lid down, cook for another 2 minutes, and then turn 90 degrees to get the nice marks. Cover and cook for another 2 minutes and remove the steak. Before slicing, let sit for several minutes.

For the greens: Have all the ingredients ready beforehand, as it will only take a couple of minutes to cook. Place a 10" sauté pan on medium high heat and add the oil. Once the oil is hot, add the onions and cook for a minute, add the garlic. Stir so the garlic and onions do not burn. After 30 seconds, add the greens toss them around with tongs. After 30 seconds, add the vinegar, lemon juice, salt and pepper. When the greens are completely wilted, remove from the heat and set aside.

To complete: Place the slices of bread on the grill to warm. While the bread is warming, slice the steak thinly, cutting against the grain. Once warm, place on a plate and spread a little of the ranch on the bread. Place the greens on top, add the steak, and drizzle a little more of the ranch on top. Bon appetit!!!