



Grilled Beef Tagliata with Arugula Salad

INGREDIENTS

- 1/3 cup balsamic vinegar
- 3/4 cup plus 3 tablespoons olive oil, divided
- 3 tablespoons chopped rosemary
- 4 (7- to 8-ounce) hanger steaks or 1 (2 1/4-pound) flank steak
- 1/4 cup lemon juice
- 1 teaspoon champagne vinegar
- 1 tablespoon minced shallots
- Kosher salt
- Freshly ground black pepper
- 1/2 pound arugula
- Small wedge of Parmigiano Reggiano
- Aged balsamic vinegar for drizzling
- Best quality olive oil for drizzling

DIRECTIONS

1. Stir together the one-third cup balsamic vinegar, 3 tablespoons of olive oil and the rosemary. Place the steaks in a sealable plastic bag and pour in the liquid mixture. Squeeze out the air, seal tightly and move the steaks around to make sure they are all well-coated with the marinade. Refrigerate for at least an hour or up to overnight.
2. Heat a grill over medium-high heat. Meanwhile, make vinaigrette by whisking together the lemon juice, champagne vinegar and shallots, then whisking in the three-fourths cup of olive oil. Season with salt and pepper to taste. Set aside.
3. Season the steaks generously with salt and pepper. Cook until well-seared on both sides and medium-rare, 4 to 5 minutes per side. Transfer the steaks to a plate and let rest for 3 to 4 minutes. Using a sharp knife, carve the steak diagonally into 1-inch strips across the grain.
4. Rinse and dry. Rinse the arugula and place in a large bowl. Whisk the vinaigrette briefly, then pour it over the arugula and toss gently to coat lightly. Divide the sliced steaks among 6 to 8 dinner plates and place a mound of salad beside each. Using a vegetable peeler, shave a few shavings of Parmigiano Reggiano over the arugula. Drizzle the steak lightly with aged balsamic vinegar and olive oil and serve.

Credits: Los Angeles Times