



Balsamic- Marinated Beef Tenderloin on Ciabatta

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Serves 6

Ingredients:

- 3 garlic cloves, sliced
- 1 bunch scallions, cleaned
- 1 tablespoon rosemary leaves
- 1 tablespoon dried oregano
- 3 tablespoons whole-grain mustard
- ½ cup balsamic vinegar
- 1 cup extra-virgin olive oil (plus extra for grilling)
- Kosher salt & freshly ground pepper
- 2 ½ LBS of Beef Tenderloin sliced into 12 equal portions (About 3 OZ each), lightly pounded.

Preparation:

Step 1: In a blender, combine the garlic, rosemary, oregano, mustard and vinegar. Puree until the garlic is minced. With the machine on, gradually add the oil and blend until creamy then season lightly with salt and pepper.

Step 2: Add the meat to a baking dish and pour all but ¼ cup of vinaigrette on top(reserve for salad); turn the meat to coat. Cover with plastic wrap and refrigerate for at least 2 hours and up to 4 hours.

Step 3: Light a grill and oil the grates. Remove the steak from the marinade, letting the excess drip off then season with salt & pepper. Grill the steak over moderate heat, turning occasionally, until lightly charred and an instant-read thermometer inserted in the thickest part registers 125 degrees, 4 to 5 minutes. Transfer the steak to a carving board and let it rest for 5 minutes.

Step 4: Blanch Asparagus for 2 minutes. Slice Zucchini & Squash on Bias. Slice Tomatoes straight across. Toss w/ Olive Oil, sea salt & fresh basil. Grill over medium-low heat until soft and tender.

Step 5: Slice Ciabatta bread 1" thick. Drizzle w/ Olive Oil and grill until crisp and golden brown.

Step 6: Toss greens w/ remaining dressing and orange on platter. Garnish w/ shaved Grana Padano.

Step 7: Place grilled Ciabatta next to salad, topped with an arrangement of grilled vegetables. Lean Steak on bread and drizzle extra dressing around plate.