

# *Beef Sirloin Salad with Dried Cherries*



## **Ingredients:**

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 medium heat until hot. Add beef (half at a time) and stir fry 1-2 minutes or until outside is no longer pink.

Do not overcook!

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.