



Grilled Cedar River Farms® Bone-In Ribeye Steak with Beefsteak Tomato, Asparagus and Hearts of Palm Salad

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Prep time: 10-15 minutes **Total time:** 45 minutes **Servings:** 2
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Ingredients:

- 2 Cedar River Farms 22- to 24-ounce bone-in ribeye steaks
- 2 large beefsteak tomatoes, sliced into ¼-inch thick slices
- 6-8 large asparagus spears, blanched in boiling, salted water for 1 ½-2 minutes, chilled
- 2 pieces canned hearts of palm, sliced into ¼-inch rings
- 2 slices thick smoked bacon, cooked crisp, chopped
- 2 Tablespoons crumbled blue cheese
- 2 shallots, minced
- 1 clove garlic, put through a press or mashed
- 2 Tablespoons red wine vinegar
- 3 Tablespoons extra virgin olive oil
- 1 Tablespoon chopped flat leaf parsley
- Coarse salt/black pepper



Directions:

1. Preheat grill to high.
2. Season ribeye steaks well with coarse salt and fresh cracked black pepper. Set steaks on grill to cook turning from time to time.

Cook steaks for approximately 7-9 minutes per side and remove from grill when a thermometer reads 120 degrees for rare. Let the steaks rest for 10 minutes as it carries over to about 125 degrees/medium-rare.

3. While the steak is resting, arrange tomato slices on plates, top with chilled asparagus and hearts of palm slices.
4. Prepare vinaigrette by mixing together shallot, garlic, vinegar, oil, parsley, salt and pepper to taste. Drizzle vinaigrette over the tomato, asparagus and hearts of palm salads. Top with crumbled blue cheese and bacon.
5. Serve steaks aside salads whole or sliced across the grain into ½-inch thick slices.



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