

Grilled Skirt Steak

- 2 ea French Baguette
- 1 ea Skirt steak
- 1 Head Frisee lettuce, washed and trimmed

Procedure:

- 1) Slice baguettes on an extreme bias, lay out on baking sheet. Drizzle with olive oil, salt and pepper, bake in the oven at 350 until golden brown, checking every 5 minutes.
- 2) For skirt steak, season length of steak with salt and pepper, place on hot grill, turning the steak every 2-3 minutes, until preferred temperature. Cut the grilled steak into slices down the length of the steak.

Romesco Sauce

- 6 pcs Crusty bread
- 1 ½ can (24 oz) Roma Tomato, crushed
- 1 Tbsp Garlic
- 6 oz Almond, raw
- 1 can (16 oz) Roasted red pepper
- 1 ½ tsp Paprika, smoked
- 1 oz Olive oil
- TT Salt and Black pepper

Procedure:

- 1) Begin by heating a sauté pan with olive oil. Add almonds and begin toasting. After a couple minutes, add garlic and sweat. Remove from heat.
- 2) In a separate food processor, add tomato, roasted red pepper, almonds, garlic, paprika, bread, salt and pepper. Blend until you reach desired consistency.

Notes: Romesco can be made a day in advance. It is considered a condiment that can be served at any temperature. Serve steak over toast with Romesco and frisee lettuce. If frisee is unobtainable, try looking for endive, not Belgian endive. Can be found at Sprouts or Whole Foods.