

Goin's Grilled Steak with Tomato Bread Salad

Suzanne Goin's tender steak needs to marinate overnight, so plan accordingly. You can cut the cherry tomatoes in half for extra juiciness.

Ingredients

- 6 garlic cloves, mashed
- 1/4 cup plus 3 tablespoons extra-virgin olive oil
- 1 teaspoon coarsely cracked black pepper
- 2 skirt steaks (about 14 ounces each), halved crosswise with the grain
- 8 thyme sprigs
- 2 tablespoons crumbled Roquefort cheese, at room temperature
- 2 tablespoons unsalted butter, softened
- 2 tablespoons balsamic vinegar
- 1 teaspoon fresh lemon juice
- Sea salt and freshly ground pepper
- 2 cups crustless torn sourdough bread pieces (about 1 inch)
- 1 pound heirloom tomatoes, some sliced and some cut into wedges
- 2 cups mixed cherry tomatoes
- 1/2 cup thinly sliced red onion
- 1/4 cup Niçoise olives, pitted
- 1 bunch arugula, stemmed
- 1/4 cup tiny green and purple basil leaves



Directions

1. In a bowl, combine the garlic with 1 tablespoon of the olive oil and the cracked pepper. Spread the paste on the steaks, top with the thyme and stack the steaks on top of each other. Transfer to a plate and refrigerate overnight. Bring to room temperature before grilling.
2. In a small bowl, mash the Roquefort with the butter until smooth.
3. In another small bowl, combine the vinegar, lemon juice and 1/4 teaspoon sea salt and let stand until the salt is dissolved. Whisk in 1/4 cup of the olive oil and season with ground pepper.
4. Preheat the oven to 350°. Toss the bread pieces with the remaining 2 tablespoons of olive oil, arrange on a baking sheet and toast for about 15 minutes, or until golden and just crisp. Let cool.
5. Light a grill or heat a grill pan. Scrape the marinade off the meat and season with sea salt. Grill the steaks over moderately high heat until seared and crusty, about 3 minutes per side for medium rare. Transfer the steaks to a cutting board and let rest for 5 minutes.
6. In a bowl, toss the bread with the heirloom and cherry tomatoes, the onion, olives and the vinaigrette. Gently toss in the arugula and basil, season with sea salt and transfer to large plates.
7. Thinly slice the meat across the grain and arrange over the salads. Dot the steaks with the Roquefort butter and serve immediately.

Make Ahead

The recipe can be prepared through Step 3 and refrigerated overnight; let return to room temperature before proceeding.