



## Grilled Top Blade Steak with Arugula Salad and Scorched Croutons

### Ingredients:

2 top-blade steaks (about 1½ pounds), 1 to 1¼-inches thick Kosher salt  
2 thick slices artisan bread, crusts removed and torn into ragged 1½-inch pieces  
2 tablespoons extra-virgin olive oil, divided  
1 teaspoon sherry or red wine vinegar  
5 ounces baby arugula (about 6 cups)  
1 cup lightly packed fresh herb leaves, such as basil, parsley, dill, chives, chervil, tarragon, mint, or a combination  
Finishing salt, such as coarse sea salt or flake salt  
Freshly ground black pepper

Pat the steaks dry with a paper towel and season liberally with the kosher salt. Toss the bread with 1 tablespoon of the olive oil and set it aside.

Set the EGG for direct cooking at 425° to 475°F/218° to 246°C, scrape the grid clean, and oil it lightly. Cook the steaks on the hottest part of the grill until seared, 3 to 3½ minutes. Use tongs to flip them and sear the second side for another 3 to 3½ minutes for medium rare. (To cook the steaks medium or beyond, slide them over to the coolest part of the EGG and close the cover, then cook for 1 to 4 minutes more.)

Grill the reserved bread croutons while the steaks rest, turning them 2 to 3 times, until they are tinged with brown.

Transfer the steaks to a cutting board. While they rest, make the salad dressing by whisking the vinegar with the remaining 1 tablespoon olive oil in a small bowl. Put the arugula and herbs in a salad bowl and toss with the dressing. Slice the steak against the grain into ½-inch-thick slices and put 4 to 5 slices on each plate. Pile a portion of the salad on top of each serving and balance a few croutons on top. Drizzle any meat juices from the cutting board over it all and sprinkle to taste with the finishing salt and black pepper.

Makes 4 servings

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