



Grilled Steak with Arugula Pesto & Vodka-Tomato Sauce

Ingredients:

- Beef top round steak, cut 3/4 inch thick (about 1 pound)
- 1 tablespoons olive oil
- 1 cup chopped onion
- 2 pounds tomatoes, seeded, chopped
- 1/4 cup vodka
- Salt and pepper
- Shaved Parmesan cheese (optional)

Makes: 4 servings.

Prep Time: 6 hours to Overnight

Grilling Time: 1 hour



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Directions:

- To prepare pesto:
 - Place arugula, almonds, garlic, lemon juice and lemon peel in food processor container.
 - Cover; process until finely chopped.
 - With motor running, slowly add oil through opening in cover, processing until smooth.
 - Season with salt and pepper, as desired.
 - Remove and reserve 1/4 cup pesto for serving; cover and refrigerate.
- Place beef steak and remaining pesto in food-safe plastic bag; turn steak to coat.
- Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.
- Heat 1 tablespoon oil in large nonstick skillet over medium heat.
- Add onion; cook and stir 4 to 5 minutes or until tender.

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6. Add tomatoes; cook 8 to 10 minutes or until most of liquid has evaporated, stirring occasionally.
7. Stir in vodka and cook 7 to 10 minutes or until thickened, stirring frequently.
8. Season with salt and pepper, as desired. Cool to room temperature.
9. Remove steak from marinade; discard marinade.
10. Place steak on grid and grill, uncovered, 8 to 9 minutes for medium rare doneness, turning occasionally. (Do not overcook.)
11. Carve steak into thin slices.
12. Serve over vodka-tomato sauce; Top with reserved Arugula Pesto. Garnish with cheese, if desired.

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Recipe and photo courtesy of The Beef Checkoff.

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