



Cedar Planked Steak with Charred Garden Salsa

MARINADE/DRESSING

1-3/4 cups barbecue sauce
1/4 cup lemon juice
2 Tbsp prepared horseradish
6 sprigs fresh rosemary, leaves only and coarsely chopped

1 Flank Marinating Steak or **Top Sirloin**, about 1-1/2 lb (750 g)
Sea salt and freshly ground pepper

PLANK

1 can or bottle of beer (440 ml)
Vegetable oil

SALSA

2 cups grape tomatoes
8 cloves garlic, peeled
4 ears of fresh corn, husked
4 green onions, trimmed
1 EACH sweet yellow and red pepper, seeded, cut into large chunks
2 Tbsp vegetable oil
Sea salt and freshly ground pepper

1. MARINADE: In large resealable freezer bag, combine barbecue sauce, lemon juice, horseradish and rosemary. Measure out 1/2 cup and set aside for Salsa. Pierce steak all over; (*Image 1*) place in bag with marinade. Seal and refrigerate for 2 hours or up to 24 hours. **Plank:** Soak plank for at least 2 hours in enough beer and warm water mixture to cover, weighing down with heavy jars to submerge. (*Image 2*)

2. HEAT plank in closed barbecue over medium-high heat until plank crackles and smokes, about 3 minutes. Brush top side with oil. **Remove** steak from marinade and pat dry with paper towel; discard used marinade. Season all over with salt and pepper and place on plank. **Cook** in closed barbecue, without turning until digital instant-read thermometer reads 145°F (63°C) for medium-rare, about 15 minutes. (*Image 3*) Remove steak with plank and let rest for 10 minutes before carving across the grain into thin

3. SALSA: Alternately thread grape tomatoes and garlic onto soaked wooden skewers. Brush all vegetables all over with oil and season with salt and pepper. Grill over medium-high heat in closed barbecue, starting with corn, until charred all over, turning occasionally. Let cool slightly. Cut kernels from cobs. Coarsely chop remaining vegetables. Combine with reserved barbecue sauce mixture. Serve with steak. *Makes 4 to 6 servings.*

IMAGE 1



IMAGE 2



IMAGE 3

