

## **steak cobb**

**serves 2**

- **4 cups fresh greens (I like spinach for this)**
  - **4 ounces leftover cold steak, trimmed and sliced thinly**
  - **4 scallions (green onions-green and white parts) sliced very thinly**
  - **1/2 cup chopped sweet bell red pepper**
  - **2 strips bacon, cooked crisply and chopped**
  - **2 boiled eggs, peeled and sliced**
  - **1 cup sauteed vegetables (or fresh) of your choice**
  - **1 tomato, sliced**
  - **2 tablespoons blue cheese dressing (recipe below)**
  - **kosher salt/fresh ground pepper**
  - **fresh lemon juice**
1. **Arrange greens in a large shallow bowl and top with steak and scallions.**
  2. **Place bacon at one corner, sliced egg at another, vegetables at the third and tomato at the fourth.**
  3. **Spoon dressing into the leftover space.** Don't toss this salad. Dip its elements into the dressing and only use what you need; the blue cheese will overwhelm everything else otherwise.
  4. **Sprinkle whole salad with salt and pepper and squeeze lemon juice over all.**

### **BLUE CHEESE DRESSING:**

- 1/4 cup crumbled blue cheese (approximately 1.5 ounces) plus extra for garnish
- 1/4 cup each: sour cream and mayonnaise
- 1 teaspoon grated horseradish
- Salt and pepper

In a small bowl, whisk together the cheese, sour cream, mayonnaise, and horseradish until smooth. Season with a pinch each salt and pepper. Taste and adjust seasonings.

