

## ROASTED STEAK CROSTINI WITH ARUGULA AND LEMON AIOLI



This recipe makes a great appetizer or can be enjoyed as an open-faced sandwich with a green salad for a light meal. Flat iron steak is nearly as tender as tenderloin but is more economical. The marbling in this cut adds flavor, and the meat grills beautifully. If you can't find it, try substituting hanger steak or tenderloin. Seasoning with black pepper adds a piquant roundness to the meat. Vibrant lemon aioli and crisp arugula enhance each bite with flavor and texture. The crostini pair well with red wine.

- Leslie Mackie

### INGREDIENTS:

Makes 12 crostini

1 1/2 lbs flat iron steak	3 bunches fresh arugula
3 Tbsp cracked black pepper	1 lemon (zest and juice)
2 Tbsp kosher salt	2 egg yolks
1/4 cup aceto balsamico (balsamic vinegar from Modena), divided	1 1/2 tsp Dijon mustard
Macrina Baguette	1 1/2 tsp chopped garlic
1 cup extra virgin olive oil, divided	1 1/2 cups canola or sunflower oil

### DIRECTIONS:

Season both sides of the flat iron steak with the cracked black pepper and kosher salt. Drizzle 2 Tbsp of aceto balsamico over the steak and let it marinate for at least 30 minutes.

Cut the baguette on the bias (diagonal cuts) into slices measuring roughly a 1/2-inch thick. Slices should be about 4 inches long. Preheat a grill pan or outdoor grill to medium-high heat. Brush both sides of the baguette with olive oil and grill until crisp and marked by the grill. Set aside.

Wash and remove the fibrous stems from the arugula. Set aside in paper towels to dry. Zest the lemon and set aside.

To make the aioli, whisk the yolks, 1 Tbsp + 1 tsp fresh lemon juice, mustard and garlic in a medium bowl until combined. Continuing to whisk vigorously, add the canola oil in a slow stream until it's fully incorporated. Season with salt and pepper to taste. Refrigerate the aioli until you're ready to use it.

Preheat oven to 400°F.

Preheat the grill pan or your grill to medium-high and sear each side of the steak with grill marks, about 3 minutes per side. Transfer the pan to the oven (or place the steaks to the side of the flame on your outdoor grill and cover) for 6 to 8 minutes. For medium-rare steaks, the internal temperature should be 135°F. Let the steak rest for 10 minutes.

Spread the grilled crostini out on a platter and top each with 1 tsp of aioli. In a medium bowl, toss the arugula leaves with the lemon zest, the remaining lemon juice, 2 Tbsp olive oil, and salt and pepper to taste. Divide the arugula between the crostini.

Thinly slice the steak and place 2 to 3 slices on each crostini. Finish the crostini with a dollop of aioli and a drizzle of aceto balsamico. Enjoy!