

Ski Dazzle®

A Taste of Winter™

Inspiration from:

WYOMING MOUNTAIN RESORTS

Buffalo Steak Salad



WYOMING

For the buffalo ...

2 pounds Buffalo Tri Tip seasoned and seared. Cook to an internal temperature of 140 degrees in a 350 degree oven.

For the salad ...

2 bunches of watercress
1 cup of Maytag Blue Cheese - crumbled
8 strips Pepper Cured Bacon cooked crisp and broken into bite-size pieces
1 cup sweet tomato - diced

For the creamy mustard seed dressing ...

2 oz red wine vinegar
6 oz olive oil
1 tbsp mayonaise
1 tbsp lemon juice
2 tbsp whole grain mustard
Salt and pepper to taste

PREPARE ...

Whisk together in a medium mixing bowl, mustard, mayonaise, vinegar and lemon juice. While stirring slowly, pour in olive oil and mix until incorporated.

For the topping ...

1 large sweet onion, thin sliced and dusted with seasoned flour and fried crispy.

PREPARE ...

Slice buffalo tri-tip into thin slices, arrange on 4 plates for presentation.

In a medium mixing bowl, toss the water cress, bacon pieces, Blue Cheese, tomatoes and creamy mustard seed dressing.

Place tossed salad over Buffalo slices and garnish with crispy fried onion. Drizzle additional dressing over all.