



Hit Dinner “Outta The Park” This Father’s Day With Steakhouse Favorites At Home April 2007

He’s got enough gadgets. Forget ties. And are monogrammed golf balls really necessary? This year, treat Dad to something he can really sink his teeth into ... an incredible, home cooked meal that brings his steakhouse favorites home.

For starters, the Classic Steakhouse Iceberg Wedge is the cornerstone of any steakhouse menu. And if you haven’t noticed, wedge salads have staged a major comeback in recent years – with good reason too. Revered for its simplicity, the Classic Steakhouse Iceberg Wedge is just four ingredients – crisp Iceberg lettuce, tangy blue cheese, creamy blue cheese dressing and fresh parsley. It packs a punch of flavor, but is easily prepared at home.

Choose a nice round head of Iceberg with a uniform light green color. It should be firm and dense, but give a little to the touch. Remove the core, rinse with cool water and drain well. Cut into six wedges (or four if Dad likes a big salad), top with dressing, cheese and parsley, and serve on a chilled salad plate. *Voila!* You’ve got a restaurant-quality Iceberg wedge salad at home.

Of course, no question about what goes on the grill ... a nice, juicy steak. When choosing a steak to really wow Dad, stick to steakhouse favorites. Strip steak is a great choice, but Ribeyes, T-Bones or Porterhouses are also popular cuts that are just as easy to make at home.

STEAKHOUSE FAVORITES AT HOME

The secret to a perfect steakhouse steak is to not overcook it. Once you choose Dad’s favorite cut, apply a seasoning blend, if desired, and grill over medium, ash-covered coals (or medium heat if using a gas grill) until it’s medium rare to medium.

Recreating the steakhouse experience at home is too easy to set aside for special occasions only. The entire meal – a cool, crisp Iceberg wedge salad and a mouth-watering steak – can be on the table in less than 30 minutes. So while it’s the perfect menu for Father’s Day, this is truly a special meal you can enjoy year round.

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CLASSIC STEAKHOUSE ICEBERG WEDGE

6 servings

1 head Tanimura & Antle® Iceberg Lettuce
3/4 cup chunky blue cheese dressing
1/2 cup crumbled blue cheese
1/4 cup chopped fresh parsley

Core lettuce; rinse and drain well.

Cut into 6 wedges.

Spoon dressing over wedges, as desired.

Top with blue cheese and
parsley.

PERFECT STEAKHOUSE STEAK AT HOME

Rub well-trimmed 1-inch thick boneless beef strip steaks with cracked pepper or your favorite seasoning blend. Place on grid over medium, ash-covered coals. Grill, uncovered, 15 to 18 minutes for medium rare to medium doneness, turning occasionally. *(For gas grill, grill covered, according to manufacturer's directions, 11 to 15 minutes for medium rare to medium doneness, turning occasionally.)*