

OLIVE OIL SMOKED STEAK SALAD

Suitable for a light lunch.

The beauty of combining smoke-roasting and braai, is that you can sear a steak on high heat and get the flavour of smoke in the meat. The trick? Add soaked wood chips on ready coals, add the meat and close the lid. Jan Braai tested this out and created this delicious recipe on our **Coalsmith Series Charlie Grill & Smoker**.



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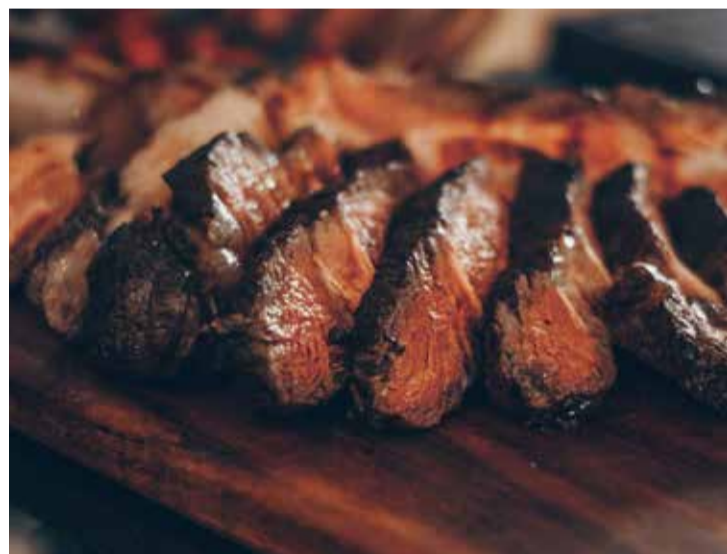
Prep time: 20 minutes
Cook time: 20 minutes
Serves 2-4 people

INGREDIENTS

2 cloves finely diced garlic
Coarse salt & pepper to taste
1 small tin anchovies
Lemon juice
1 teaspoon Dijon mustard
60 ml Parmesan cheese
1 head of Lettuce
1 finely sliced red onion
Bread of your choice like sourdough or ciabatta
Steak of choice

INSTRUCTIONS:

1. Light your fire in your Charlie Grill & Smoker and start prepping the dressing.
2. In a large mortar-and-pestle, mix finely diced garlic, coarse salt & pepper, and the small tin of anchovies.
3. Add a dash of lemon juice, Dijon mustard, and parmesan cheese. Mix well.
4. Add a handful of soaked wood chips to your ready coals. Braai your steak on high heat for 5-7 minutes per side and let it rest.
5. Break the bread into rough pieces and drizzle with olive oil.
6. Braai till golden brown and crispy.
7. Put the salad together by starting with the lettuce leaves on a big plate. Drizzle with olive oil
8. Slice your steak into pieces and add to the salad. Add red onion, braaiied bread, and your dressing.



MEGAMASTER RECIPE TIPS



TIP 01

If you're not a fan of anchovies, swap them out with a dash of soya or fish sauce.



TIP 02

Any cut of steak will work; sirloin, rump, fillet, picanha or even wagyu!



TIP 03

Get creative with your salad and swap out the lettuce head with rocket or watercress.