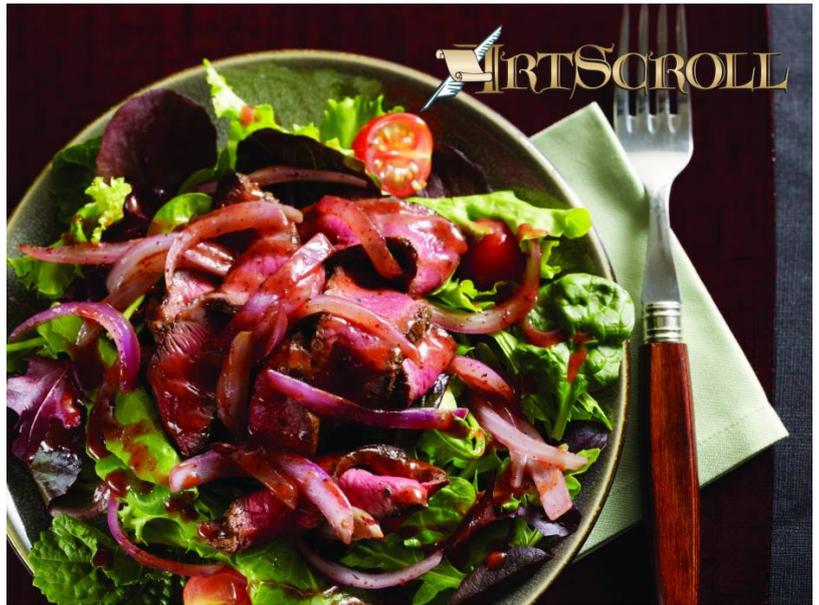


# Steak Salad with Sumac Red Onions

Recipe By *Susie Fishbein*



Cooking and Prep:  35  
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Serves:  7

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Purim

Diet: Low Carb

Source: ArtScroll

Sumac bushes, which grow in the Middle East, produce deep reddish/purplish berries. The berries are ground to make a spice that adds a tart lemony flavor to recipes. Sumac is a great way to add an acidic balance with a gorgeous pop of color to a dish. Dust it on chicken, hummus, in olive oil, any dish that uses feta ... the list goes on and on. Sumac is often an ingredient in the popular za'atar spice blend.

## Ingredients (14)

### Salad

- 1 red onion, peeled, halved, cut into 1/4-inch slices
- 1 teaspoon sumac
- 1 and 1/2 pounds minute steak fillet, filet split, skirt steak, or London broil
- 1 teaspoon [Gefen Worcestershire Sauce](#) (fish-free)
- 7 tablespoons [Bartenura Extra-Virgin Olive Oil](#), divided

- salt, for seasoning
- pepper, for seasoning
- 5 ounces spring mix or baby greens
- 10 cherry tomatoes, mix of yellow and red, each halved

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## Dressing

- 2 tablespoons pomegranate syrup or pomegranate molasses
  - 1 tablespoon **Kedem Red Wine Vinegar**
  - 1 tablespoon Country Dijon mustard
  - 1/4 teaspoon **Tuscanini Fine Sea Salt**
  - 1/4 teaspoon freshly ground **Gefen Black Pepper**
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## Start Cooking

### Prepare the Salad

1. Place the onion slices into a medium bowl. Toss with the sumac to coat all the slices. Set aside.
2. Place the steak into a glass container or baking dish just large enough to hold it. Massage in the Worcestershire sauce and three tablespoons olive oil to coat both sides.
3. Heat one tablespoon olive oil in a large grill pan or skillet over medium-high heat. Season the steak with salt and pepper. Add onion to the pan; cook until tender, about four minutes. Push onions to the side; add the steak, searing three to six minutes per side or until medium rare. Thicker London broil will take much longer and the onions may need to be removed from the pan if they start to burn. Transfer steak to a cutting board; allow to rest for 10 minutes before slicing.
4. Meanwhile, prepare the dressing: In a medium bowl whisk the pomegranate syrup, vinegar, mustard, salt and pepper. Whisk in the remaining three tablespoons extra-virgin olive oil.
- 5.

Arrange the greens and tomatoes on a platter. Drizzle with just enough dressing to coat lightly. Slice the steak across the grain; arrange on and in the salad. Toss the onions on top. Drizzle with additional dressing.

## About

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