



From Cy's Own Meat Department....
T-bone or Porterhouse Steak Marinade with Spinach
Salad with Bacon Dressing
A complete meal!



Steak Marinade

PREP TIME: Less than 10 minutes

(Try it with our T-Bone or Porterhouse Steaks on sale this week for \$7.98/lb.)

*Grill it right on your Holland grill for the best steak you will have!

Ingredients

- 1/4 cup Shurfine olive oil
- 1/4 cup balsamic vinegar
- 1/4 cup Shurfine Worcestershire sauce
- 1/4 cup soy sauce
- 2 teaspoons Shurfine Dijon mustard
- 2 teaspoons minced garlic
- Shurfine salt and pepper to taste

Aisle

- Aisle 6
- Aisle 3
- Aisle 3
- Aisle 4
- Aisle 3
- Produce
- Aisle 6



Directions

1. Mix olive oil, balsamic vinegar, Worcestershire sauce, soy sauce, Dijon mustard, and garlic in a small bowl. Season with salt and pepper. Marinate steaks for at least 2 hours for best flavor.

Spinach Salad with Bacon Dressing

PREP TIME: 20 minutes

Ingredients

- 8 ounces young DOLE spinach
- 2 large Shurfine eggs
- 8 pieces thick-sliced Shurfine bacon, chopped
- 3 tablespoons red wine vinegar
- 1 teaspoon Shurfine sugar
- 1/2 teaspoon Dijon mustard
- Kosher salt and freshly ground black pepper
- 4 large white mushrooms, sliced
- 3 ounces red onion (1 small), very thinly sliced

Aisle

- Produce
- Aisle 1
- Meat
- Aisle 3
- Aisle 6
- Aisle 3
- Aisle 6
- Produce
- Produce



Directions

1. Remove the stems from the spinach and wash, drain and pat dry thoroughly. Place into a large mixing bowl and set aside.
2. Place the eggs into an electric kettle and cover with cold water by at least 1-inch. Turn the kettle on. Once the water comes to a boil, the kettle will turn itself off. Leave the eggs in the water for 15 minutes. Remove and peel off the shell. Slice each egg into 8 pieces and set aside.
3. While the eggs are cooking, fry the bacon and remove to a paper towel to drain, reserving 3 tablespoons of the rendered fat. Crumble the bacon and set aside.
4. Transfer the fat to a small saucepan set over low heat and whisk in the red wine vinegar, sugar and Dijon mustard. Season with a small pinch each of kosher salt and black pepper.
5. Add the mushrooms and the sliced onion to the spinach and toss. Add the dressing and bacon and toss to combine. Divide the spinach between 4 plates or bowls and evenly divide the egg among them. Season with pepper, as desired. Serve immediately.