

Steak Royale



PREPARATION TIME
15 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
stuffed potatoes



Slab bacon is usually less expensive than the presliced and packaged bacon. When tightly wrapped and refrigerated, it will keep for up to 2 weeks longer than presliced bacon.

SHOPPING LIST

- bacon • green onions • celery
- mushrooms • flank steak

ON HAND

- onions • oil

INGREDIENTS

- 2 slices bacon
- 2 onions, thinly sliced
- 2 bunches green onions, sliced
- 4 celery stalks, sliced
- 1 cup mushrooms, quartered
- 1 1/2 pounds flank steak
- 1 tablespoon vegetable oil

SERVES 6

Make Ahead

Prepare the vegetable medley in step 1 up to 2 hours ahead. Reheat before serving.

◆ VARIATION

For an Oriental flair, add 1 teaspoon grated fresh ginger and a dash of soy sauce to the vegetable mixture during step 2.

1 Preheat grill or broiler. Fry bacon in a large skillet over medium-high heat. Remove bacon from skillet; drain and crumble. Add onions, green onions, celery and mushrooms to skillet.



2 Cook, stirring occasionally, until vegetables are tender and browned, about 10 minutes. Remove skillet from heat. Stir in bacon.

3 Meanwhile, brush steak with oil. Grill for 5 minutes per side for medium-rare.



4 Slice steak across the grain. Serve with vegetables alongside.

COOKIN'
Express

- For quicker crumbled bacon, chop the bacon before you brown it. Once cooked, remove the pieces from the skillet with a slotted spoon.