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BEEF MADE EASY® AD PLANNER STEAKS FOR GRILLING-BROILING



STEAK TACO SALAD – 30 minutes

- 1 lb beef shoulder center steaks (ranch steaks), cut 3/4" thick or boneless beef top sirloin steak, cut 3/4" thick**
- 1 pkg (8 to 10 oz) mixed salad greens**
- 1/2 cup dried cranberries**
- 1/4 cup sunflower seeds, toasted**
- 1/4 cup crumbled queso fresco or shredded Co-Jack cheese**

Dressing:

- 1/3 cup ranch dressing**
- 2 tsp taco seasoning mix**

Rub:

- 1 Tbsp taco seasoning mix**
- 2 tsp packed brown sugar**

1. Combine dressing ingredients.
2. Combine rub ingredients; press onto beef steaks. Place steaks on grid over medium, ash-covered coals. Grill shoulder center steaks, covered, 9 to 11 minutes for medium rare to medium doneness, turning once. (Grill top sirloin steak, uncovered, 13 to 16 minutes for medium rare to medium doneness, turning occasionally.)
3. Combine greens, cranberries, sunflower seeds and dressing in large bowl; toss. Carve steaks; season with salt. Arrange on salad mixture. Top with cheese.

4 servings

To Broil Top Sirloin Steak: Place steak on rack in broiler pan so surface of beef is 2" to 3" from heat. Broil 9 to 12 minutes for medium rare to medium doneness, turning once.

photo provided by National Cattlemen's Assoc.