Hanger Steak with Asparagus Salad

SERVES 6

Ingredients

- 6 hanger steaks (5-6 ounces each)
- 3 Tbsp Extra Virgin Olive Oil
- 1 pound white asparagus, peeled
- 1 pound green asparagus, peeled

For the Vinaigrette

- ¼ cup Champagne vinegar
- 2 tsp Dijon mustard
- ½ cup shallot, minced
- ¼ cup hazelnut oil
- ½ cup Jordan Extra Virgin Olive Oil
- Sea salt and freshly ground pepper to taste

Directions

Season hanger steaks and allow them to come to room temperature at least two hours prior to grilling. Preheat the grill to medium high heat. Bring three quarts of salted water to a boil. Blanch the white asparagus for 6-8 minutes or until a spear is easily pierced. Remove to an ice bath. Blanch the green asparagus for 3-4 minutes, then remove to an ice bath. When all are chilled through and color is set, hold on paper towels until serving.

Pat hanger steaks dry and coat with olive oil. Grill until an instant-read thermometer reads 125° (3-4 minutes per side). Allow to rest for 3 minutes.

While the steak is resting, season asparagus and toss in vinaigrette. Arrange asparagus salad on the plate and finish with the steak sliced across the grain.