

Champagne Steak Salad with Blue Cheese

- 2 Ranch or Top Sirloin beef steaks, cut 1 inch thick (about 8 ounces each)
- 1 pound green beans, trimmed
- 2 teaspoons crushed mixed peppercorns (black, white, pink and green)
- 2 medium red and/or yellow bell peppers, cut into quarters
- 1 package (5 ounces) mixed salad greens
- ½ cup thinly sliced red onion
- ¼ cup crumbled blue cheese

Vinaigrette:

- ¼ cup champagne or white wine vinegar
- 2 tablespoons olive oil
- 2 tablespoons maple syrup
- ¼ teaspoon salt
- ¼ teaspoon freshly ground mixed peppercorns

Bring 1-inch water to a boil in medium saucepan. Add green beans, cover and cook 4 to 5 minutes or until crisp-tender. Drain and set aside.

Meanwhile, combine vinaigrette ingredients in small bowl; set aside.

Press 2 teaspoons peppercorns evenly onto beef steaks. Place steaks in center of grid over medium, ash-covered coals; arrange peppers around steak. Grill steaks, covered, 11 to 14 minutes (over medium heat on preheated gas grill, 12 to 16 minutes) for medium rare (135°F) to medium (145°F) doneness. Grill peppers 7 to 11 minutes (gas grill times remain the same) or until crisp-tender, turning steaks and vegetables occasionally.

Carve steaks into thin slices. Cut peppers into 1-1/2-inch pieces. Season the beef and vegetables with salt, as desired. Evenly divide the salad greens among four serving bowls and top with vegetables. Arrange beef on each salad. Sprinkle with blue cheese. Drizzle with vinaigrette.