

Red, White & Beef Salad

Total preparation and cooking time: 35 minutes • Marinating time: 6 hours or overnight

- 1 beef top round steak or 2 chuck shoulder steaks, cut 1-inch thick (about 1½ pounds)
- 1 cup prepared salsa
- 8 cups chopped iceberg lettuce or pre-packaged iceberg lettuce mix
- 1 can (15 ounces) black beans, rinsed, drained
- 1 can frozen corn, defrosted
- ⅓ cup prepared ranch dressing
- ⅓ cup prepared salsa
- 1 cup broken tortilla chips (optional)

1. Place beef steak and 1 cup salsa in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

2. Remove steak from marinade; discard marinade. Place steak on grid over medium, ash-covered coals. Grill top round steak, uncovered, 16 to 18 minutes for medium rare doneness (chuck shoulder steaks, 16 to 20 minutes for medium rare to medium doneness), turning occasionally. Remove; let stand 10 minutes.

3. Meanwhile combine lettuce, beans and corn in shallow serving bowl; toss. Carve steak into thin slices; arrange on top of salad. Drizzle dressing and ⅓ cup salsa separately over beef. Sprinkle with chips, if desired.

Makes 6 servings.