



grilled steak caprese

BY CAROLINE CHAMBERS

I wrote these two ingredient lists separately, as opposed to one big recipe, because I feel confident that you'll want to re-make the salad as a side dish for various meals all summer long!

Grilled Flat Iron Steak

Serves 4 to 6

Tools:

- Large plate
- Clean towel/paper towels
- Grill or grill pan or cast iron skillet
- [Meat thermometer](#)

Ingredients:

- *Note: Have a favorite steak rub? Skip the rub below and just coat your steaks in that instead!*
- 4 teaspoons kosher salt
- 2 tablespoons brown sugar
- 2 teaspoons smoked paprika
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1/2 teaspoon freshly ground black pepper
- 4 flat iron steaks

- Olive oil or other neutral oil with a high smoke point

Corn and Tomato Caprese

Serves 4 to 6

Tools:

- [Chef's knife](#)
- [Cutting board](#)
- [Large bowl](#)

Ingredients:

- 1 pound tomatoes (cherry tomatoes are best right now; heirloom or beefsteak or early girls will be better later in the summer), halved (if using cherry) or sliced (if using a larger tomato)
- 1/4 medium red onion, thinly sliced
- 8 ounces mozzarella (you can either cube up a ball of fresh mozzarella or get a container of ciliegine — the little balls — and cut them in half)
- 1/2 cup thinly sliced fresh basil, plus more for garnish
- 1 garlic clove, grated
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 1 teaspoon honey
- Kosher salt and pepper
- 4 ears of corn (preferably white), husks removed
- 1 loaf good sourdough bread

On a large plate, combine **4 teaspoons kosher salt, 2 tablespoons brown sugar, 2 teaspoons smoked paprika, 2 teaspoons garlic powder, 2 teaspoons onion powder, and 1/2 teaspoon freshly ground black pepper**. Stir until well combined. Pat your **steaks** dry with a clean towel, then drag them through the rub and use your hands to really rub it in evenly. Let it sit for at least 15 minutes. If you have time, let it sit *uncovered* in the refrigerator for up to 24 hours. *Leaving them uncovered will allow the steak to dry out (in a good way), which will help you achieve those great grill marks!*

Preheat grill to medium on one burner and medium-high on the others.

While the grill is preheating, start making the caprese.

In a large bowl, toss together **1 pound tomatoes (halved/sliced), 1/4 of a medium red onion thinly sliced, 8 ounces mozzarella (cubed or halved), 1/2 cup thinly sliced basil, 1 grated garlic clove, 3 tablespoons extra-virgin olive oil, 2 tablespoons red wine vinegar, 1 teaspoon honey, 3/4 teaspoon salt, and a few grinds of black pepper**. Set aside while you grill.

Coat the **4 flat iron steaks** and **4 ears of corn** with a **light coating of oil**.

Grill the corn over the medium burner, rotating it every few minutes as it browns. It should take 6 to 8 minutes total.

At the same time, grill the steaks over the medium-high burner, flipping after 5 minutes and cooking on the second side for another 4 to 5 minutes, until 130°F internally for medium-rare, 140°F for medium, or 150°F for medium-well.

Drizzle the **sliced sourdough bread** with oil. Grill over the medium burner until golden-brown grill marks appear. Just a couple minutes! Watch them closely — bread loves catching on fire when left unattended!

When the corn is cool enough to handle, cut the kernels off the cob (lay the corn down on the cutting board to do so without the kernels flying away!) and add them to the caprese bowl. Toss to combine, then taste and adjust salt, oil, and vinegar to taste.

Thinly slice the steaks and fan them out on a serving platter. Spoon the caprese over top. (*Or keep them separate if you don't plan on eating everything tonight — the leftovers will keep better separate.*) Garnish with **more thinly sliced basil**. Plate the grilled sourdough alongside the steak caprese.

Enjoy! Best served with slices of watermelon or ice cream sandwiches for dessert.