

## BOTTOM ROUND STEAK SALAD



**TIME TO PREPARE**

20 minutes



**COOK TIME**

2 Hours



**SERVING**

2-3 People



**PREPARED BY**

Frozen\_Smoke\_BBQ

### Ingredients

1 Pack	Wagyu Bottom Round Steak
2	Hard Boiled Eggs
4 Cups	Chopped Salad
1	Carrot
1	Tomato
1 TSP	Salt
1TSP	Pepper
¼ Cup	Red Onion
1TBS	Veggie Oil
½ Cube	Salted Butter
¼ Cup	Ranch
¼ Cup	Shredded Cheese

### Steps to Cook

- 1) Use 1 TBS oil to coat your Wagyu Bottom Round Steak
- 2) Season Steak with Salt and Pepper Or any seasoning you like.
- 3) Set Smoker @ 185 and Place steak on smoker
- 4) Cut all the veggies and place on a plate or in a bowl
- 5) Remove Steak when it hits 110 internal temp
- 6) Sear on a flame or cast iron until it reaches 130 degrees



7) Wrap in tinfoil and some butter for a 5 minute rest
8) Slice steak
9) Add Cheese and your dressing over the top
10) ENJOY