



Caesar Encrusted Steak

Caesar dressing seasoning blended with toasted panko breadcrumbs, ground parmesan and herb, dry-rubbed on perfectly grilled steak.

Yield: 16



INGREDIENTS

1 c	Foothill Farms® Caesar Dressing Mix (#J351)	2 c	Cold water
1 qt	Vinegar (white distilled)	2 3/4 qts	Vegetable oil
2 c	Panko breadcrumbs	1/4 c	Grated Parmesan cheese
2 tsp	Dried Italian seasoning blend	16 each	Sirloin steak

INSTRUCTIONS

1. Pour contents of package (12.5 oz) into a 12-quart bowl mixing bowl of an electric mixer with a wire whip attachment. Add cold water, vinegar and 3 cups of vegetable oil. Mix at high speed for about three minutes.
2. Scrape down sides of bowl. Turn mixer back on and slowly pour in remaining vegetable oil. Once oil has been added, continue mixing at high speed for another three minutes. Cover and place in refrigerator.
3. Place panko in a dry non-stick pan and toast over medium heat.
4. For order: In a mixing bowl, place 1 cup of Caesar Dressing, panko, parmesan and Italian seasoning and stir to combine. Use the small batch as needed for service.
5. Cook steaks to order and finish each steak with a 2 Tbsp topping of Caesar Crust, evenly spread over steak.