



Donated by Allen & Myra Charleston

## Layered Blue Emu Salad

1 emu flank steak, sliced thin  
1 cup fresh blueberries  
3 Tbsp virgin olive oil  
1 Tbsp vegetable oil  
1/2 cup wine vinegar  
1 garlic clove, minced  
2 tsp minced fresh ginger  
salt to taste  
black pepper to taste  
1 large celery stalk, chopped fine  
1/2 cup sweet onion, diced  
3/4 cup red bell pepper, chopped fine  
1 cup shredded carrot  
6 cups torn mixed greens

Wisk together olive oil, wine vinegar and spices. Reserve half of marinade and chill.

Place emu in gallon zip lock bag, pour remaining oil & spices mixture into bag. Toss and chill for no longer than one hour.

Remove emu from marinade. Sear quickly over high heat in vegetable oil. Remove to warming tray.

Combine celery, onion, bell pepper and carrots. Add reserved dressing, tossing to coat.

Place mixed greens on platter. Place emu over greens. Spoon mixed vegetables over emu. Sprinkle with blueberries and serve.

Serves 4 to 6.