



# BEEF

*Legendary Beef. Legendary Quality.*

**PEEL  
GRILLING RECIPE  
INSIDE**

## Grilled Steak with Blue Cheese Topping

(Makes 4 Servings)

- (4) Harris Ranch 20 oz.  
T-bone steaks
- 1/4 lb. crumbled blue cheese
- 1/3 lb. butter softened
- 1/2 lb. unflavored breadcrumbs
- 1 tsp. garlic, minced
- 1 tsp. cracked black pepper

1. Mix the blue cheese, butter, breadcrumbs, garlic, and pepper together in a medium sized bowl until blended.
2. Roll into a big log between wax paper and chill until needed.
3. Grill or broil your steaks to desired doneness.
4. Remove beef from grill and let rest for about 10 minutes.
5. Spread blue cheese mixture on top of steak and broil until cheese has melted and it's slightly browned.
6. Serve with butter mixture.