



Home on the Range

Chicago-Style Steak With Blue Cheese Butter

Total preparation and cooking time 20 minutes
Marinating time 30 minutes

- 2 Porterhouse or T-Bone steaks, cut 3/4 inch thick (about 1-1/2 pounds)
 - 1/2 cup A.1. Chicago Steakhouse Marinade
 - 2 tablespoons butter, softened
 - 1 to 2 tablespoons crumbled blue cheese
 - 1 tablespoon finely chopped green onion
- 1 Place beef steaks and marinade in large food-safe plastic bag, turn steaks to coat. Close bag securely and marinate in refrigerator 30 minutes.
 - 2 Meanwhile combine butter, cheese and onion in small bowl until well blended, cover. Refrigerate until ready to use.
 - 3 Remove steaks from marinade, discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, uncovered, 10 to 12 minutes for medium rare to medium doneness, turning occasionally. Top with blue cheese butter mixture.
 - 4 Remove bones, carve steaks into slices to serve. **Makes 4 servings.**

Classic London Broil

Total preparation and cooking time 40 minutes
Marinating time 6 hours or overnight

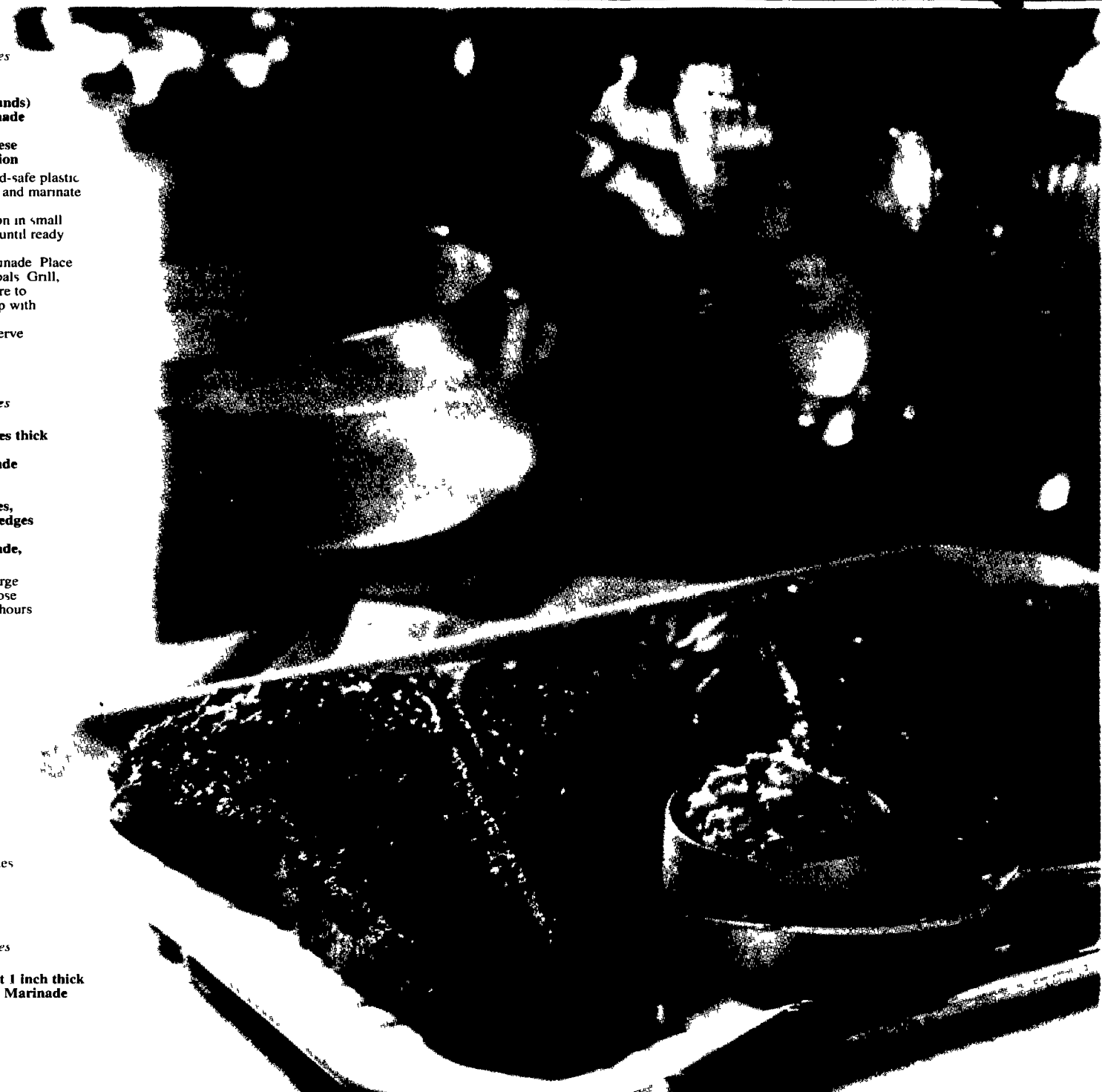
- 1 beef top round steak, cut 1-1/2 inches thick (about 2 pounds)
 - 1/2 cup A.1. Steakhouse Classic Marinade
 - 1 pound medium sweet potatoes, cut into 3/4-inch slices
 - 2 pounds all-purpose medium potatoes, cut lengthwise into 1-inch thick wedges
 - 1 tablespoon olive oil
 - 1/2 cup A.1. Steakhouse Classic Marinade, divided
- 1 Place beef steak and 1/2 cup marinade in large food-safe plastic bag, turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or overnight.
 - 2 Place sweet potato and all-purpose potato pieces and olive oil in medium bowl, toss to coat. Set aside.
 - 3 Remove steak from marinade, discard marinade. Place steak on grid over medium, ash-covered coals. Grill steak, covered 25 to 28 minutes for medium rare doneness, turning occasionally and basting with 1/4 cup marinade.
 - 4 Grill potatoes 16 to 20 minutes or until tender, turning occasionally and brushing with remaining 1/4 cup marinade during last 3 minutes of grilling. Place potatoes in large serving bowl.
 - 5 Remove steak from grill, let stand 10 minutes. Carve into thin slices. Serve with potatoes. **Makes 8 servings.**

Garlic & Herb Beef Kabobs

Total preparation and cooking time 40 minutes
Marinating time 30 minutes to 2 hours

- 1-1/4 pounds boneless beef top sirloin, cut 1 inch thick
 - 1/3 cup A.1. Steakhouse Garlic & Herb Marinade
 - 9 green onions, cut into 16 (3 to 3-1/2-inch) pieces
- Vegetable Salad:**
- 8 mushrooms, stems removed
 - 2 medium yellow squash, cut into 3/4-inch pieces
 - 1 medium zucchini, cut into 3/4-inch pieces
 - 1 medium red bell pepper, cut into 1-inch pieces
 - 1/2 cup A.1. Steakhouse Garlic & Herb Marinade, divided
 - 1/4 cup Italian dressing or cucumber ranch dressing
- 1 Cut beef steak into 1-1/4-inch pieces. Place beef and 1/3 cup marinade in food-safe plastic bag, turn to coat. Close bag securely and marinate in refrigerator 30 minutes or up to 2 hours.
 - 2 Soak eight 12-inch bamboo skewers* in water 10 minutes, drain. Remove beef from marinade, discard marinade. Alternately thread beef and onion pieces onto four 12-inch bamboo skewers.
 - 3 Place vegetable kabobs on grid over medium, ash-covered coals. Grill, uncovered, 16 to 21 minutes or until fork tender, turning occasionally and basting vegetables with 1/4 cup marinade.
 - 4 Grill beef, uncovered, 10 to 12 minutes for medium rare doneness, turning occasionally and basting with remaining 1/4 cup marinade. Remove vegetables from skewers, place in large bowl. Add dressing, toss to coat. Serve with beef kabobs.

*Or use similar-sized metal skewers, if desired. **Makes 4 servings.**



Marinate & Grill!

Steak, seasoned with a favorite marinade, and cooked over the coals is an American tradition! Can't you almost hear the sizzle and smell that unmistakable smoky aroma? Don't wait! Choose your steak and marinade. Look in the supermarket for ready-to-use marinades from A.1. Each of the four varieties complements the beef with flavors you'd expect from your favorite steakhouse. Now, fire up the grill and enjoy a great steak tonight!

Beef Grilling Guidelines

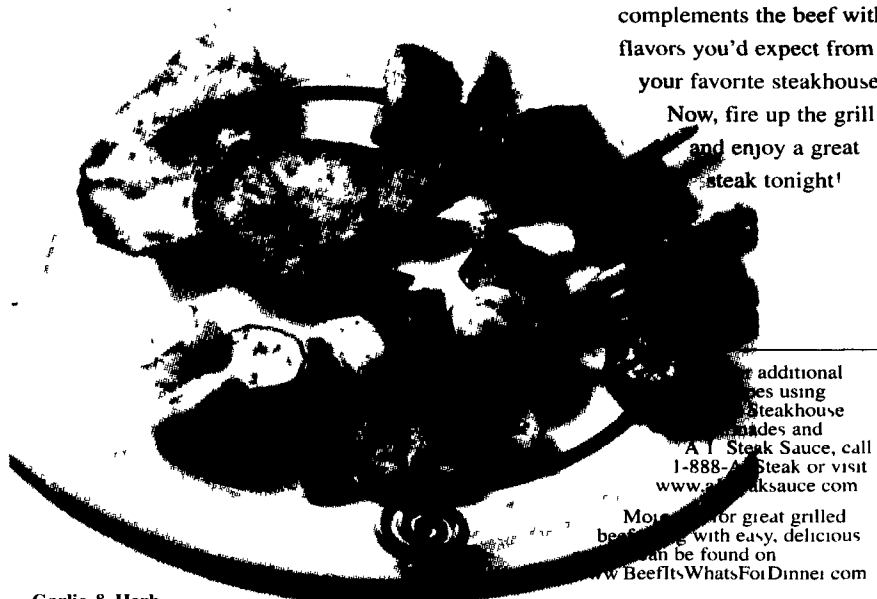
1. Prepare charcoal. When coals are medium, ash-covered (about 30 minutes), spread in single layer and check cooking temperature. Position cooking grid. (To check temperature, cautiously hold palm of hand above coals at cooking height. Count number of seconds before heat forces you to pull it away; 4 seconds for medium.)
 2. Season beef with herbs or spices as desired. Place on grid over coals.
 3. Grill according to chart, turning occasionally. After cooking, season beef with salt, if desired.
- Because gas and electric grill brands vary greatly, consult your owner's manual for grilling guidelines.*

Expert Tips

- Marinades add flavor to steaks and also help tenderize. Marinate tender steaks in A.1. Steakhouse Marinades at least 30 minutes — longer for richer flavor. Marinate less tender steaks (see chart below) 6 hours up to 24 hours. Choose from Classic, Garlic & Herb, Mesquite or new Chicago Steakhouse for a different taste each time you marinate.
- Always marinate in the refrigerator, not at room temperature. Never save and reuse a marinade that has been in contact with raw beef.
- To determine doneness, use an instant-read thermometer inserted horizontally into the center of the steak. Cook steaks to at least 145°F (medium rare). Visually determine doneness by cutting a small slit near the center of a boneless steak (or near the bone of a bone-in steak) and check the color (very pink for medium rare).
- Turn steaks with tongs. A fork can pierce, causing loss of flavorful juices.
- Brush steaks with additional marinade during grilling to add an extra flavor boost.

Beef Cut	Thickness/Weight	Approximate Total Cooking Time Uncovered Over Medium Coals (medium rare to medium doneness)
RIBEYE STEAK	3/4 inch 1 inch	6 to 8 minutes 11 to 14 minutes
RIB STEAK, small end	3/4 inch 1 inch	6 to 8 minutes 9 to 12 minutes
PORTERHOUSE/T-BONE STEAK	3/4 inch 1 inch	10 to 12 minutes 14 to 16 minutes
TOP LOIN (STRIP) STEAK, boneless	3/4 inch 1 inch	10 to 12 minutes 15 to 18 minutes
TENDERLOIN STEAK	1 inch	13 to 15 minutes
TOP SIRLOIN STEAK, boneless	3/4 inch 1 inch	13 to 16 minutes 17 to 21 minutes
FLANK STEAK (marinate)	1-1/2 to 2 pounds	17 to 21 minutes
SKIRT STEAK (marinate)	1-1/2 pounds	10 to 13 minutes
TOP ROUND STEAK (marinate)	3/4 inch 1 inch	8 to 9 minutes 16 to 18 minutes
CHUCK SHOULDER STEAK, boneless (marinate)	3/4 inch 1 inch	14 to 17 minutes 16 to 20 minutes
CHUCK TOP BLADE STEAK, boneless	1 inch	18 to 22 minutes

All cook times are based on beef removed directly from refrigerator.



Garlic & Herb Beef Kabobs

For additional recipes using A.1. Steakhouse Marinades and A.1. Steak Sauce, call 1-888-A1-Steak or visit www.a1steaksauce.com. More information for great grilled beef steaks with easy, delicious recipes can be found on www.BeeFitWhatsForDinner.com