

the centennial of the hamburger

Balsamic Marinated Steak & Asparagus

erator 15 minutes to 2 hours.
 2. Place asparagus in shallow microwave-safe dish; add 1/2 cup water. Cover and microwave on HIGH 3 to 6 minutes or until crisp-tender. Drain asparagus. Add reserved 2 tablespoons marinade to asparagus; turn to coat. Set aside.
 3. Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, covered, 12 to 14 minutes for medium rare doneness, turning once. (Do not overcook.)
 4. During last 3 minutes of grilling, arrange asparagus on grid around steaks; grill 2 to 3 minutes, turning once. Season steaks and asparagus with salt and pepper.
 Makes 4 servings.



Beef steak with Curried onion-plum sauce

Beef Steak with Curried Onion-Plum Sauce

Ingredients:
 4 beef shoulder top blade (flat iron) steaks (6 to 8 ounces each) or 4 boneless beef chuck eye steaks, cut 3/4 inch thick
 2 tablespoons olive oil
 Salt and pepper
 2 green onions with tops, sliced diagonally
 1/3 cup plum preserves
 2 tablespoons Major Grey mango chutney
 3/4 teaspoon curry powder
 1/4 cup water
 1 tablespoon fresh lime juice
 1/4 cup roasted salted peanuts, chopped
 Instructions:
 1. Heat oil in large heavy nonstick skillet

over medium heat until hot. Place steaks in skillet; cook shoulder top blade steaks 13 to 15 minutes (chuck eye steaks 9 to 11 minutes) for medium rare to medium doneness, turning occasionally. Season with salt and pepper, as desired. Remove to platter; keep warm.
 2. Add green onions to skillet; cook and stir 1 to 2 minutes or until golden. Stir in preserves, chutney and curry powder. Add water; cook and stir until sauce is hot. Stir in lime juice; remove from heat.
 3. Spoon sauce over steaks. Sprinkle with peanuts.
 Makes 4 servings.

Beef Tenderloin Steaks with Blue Cheese Topping

Ingredients:
 4 beef tenderloin steaks, cut 1 inch thick (about 1 pound)
 1 large clove garlic, halved
 1/2 teaspoon salt
 2 teaspoons chopped fresh parsley
 Topping:
 2 tablespoons cream cheese
 4 teaspoons crumbled blue cheese
 4 teaspoons plain yogurt
 2 teaspoons minced onion
 Dash ground white pepper
 Instructions:

1. Combine topping ingredients in small bowl. Rub beef steaks with garlic.
 2. Place steaks on rack in broiler pan so surface of beef is 2 to 3 inches from heat. Broil 13 to 16 minutes for medium rare to medium doneness, turning once. One to two minutes before steaks are done, top evenly with topping.
 3. Season with salt; sprinkle with parsley.
 Makes 4 servings.

Gorgonzola-Topped Beef Steaks

Ingredients:
 4 beef shoulder center steaks, cut 1 inch thick (about 8 ounces each)
 1 teaspoon cracked black pepper
 1 teaspoon minced garlic
 2 teaspoons vegetable oil
 1/2 cup ready-to-serve beef broth
 1/4 cup dry red wine
 1/4 cup crumbled Gorgonzola or blue cheese
 Instructions:

1. Combine pepper and garlic; press evenly onto beef steaks. Heat oil in large nonstick skillet over medium heat until hot. Place steaks in skillet; cook 13 to 16 minutes for medium rare to medium doneness, turning twice. Remove from skillet; keep warm.
 2. Add broth and wine to skillet; increase heat to medium-high. Cook and stir 1 to 2 minutes or until brown bits attached to skillet are dissolved and sauce is reduced by half. Serve sauce over steaks. Sprinkle with cheese.
 Makes 4 servings.

Grecian Beef Top Loin Steaks & Mushroom Kabobs

Ingredients:
 2 boneless beef top loin steaks, cut 1 inch thick (about 1-1/4 pounds)
 1 pound medium mushrooms
 1 medium red onion, cut into 1-inch pieces
 2 tablespoons olive oil
 6 lemon wedges
 1/4 cup crumbled feta cheese (optional)
 Lemon Pepper Rub:
 3 large cloves garlic, minced
 2-1/2 teaspoons lemon pepper
 1-1/2 teaspoons dried oregano
 Instructions:
 1. Combine rub ingredients. Combine

mushrooms, onion, oil and 2 teaspoons rub in medium bowl; toss. Alternately thread mushrooms and onion onto six 12-inch metal skewers. Finish with a lemon wedge.
 2. Press remaining rub onto beef steaks. Place steaks and kabobs on grid over medium, ash-covered coals. Grill steaks, uncovered, 15 to 18 minutes for medium rare to medium doneness, turning occasionally. Grill kabobs 6 to 8 minutes or until mushrooms are tender, turning occasionally.
 3. Remove vegetables from skewers; toss with cheese. Carve steaks. Season beef and vegetables with salt.
 Makes 4 servings.

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