

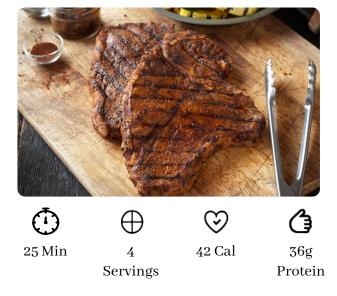
Grilled T-Bone Steaks With Bbq Rub

This could be called beef at its best. A simple rub including chili powder, garlic and brown sugar adds that special touch.

INGREDIENTS

2 to 4 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 to 4 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) 2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2





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Salt

2 tablespoons chile powder 2 tablespoons chile powder

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1 tablespoon ground cumin 2 teaspoons minced garlic 2 teaspoons minced garlic

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2 teaspoons minced garlic 2 teaspoons apple cider vinegar 1 teaspoon Worcestershire sauce 1/4 teaspoon ground red pepper $1/4\ teaspoon\ ground\ red\ pepper$ 1/4 teaspoon ground red pepper 1/4 teaspoon ground red pepper 1/4 teaspoon ground red pepper

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COOKING

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Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		30g	120mg		10g	36g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

 $Courtesy \ of \ BeefIts Whats For Dinner.com$