

## Santa Fe Grilled Beef Steaks & Corn

A simple chili glaze is used as a savory butter for grilled corn and as a silky finishing touch for T-Bone or Porterhouse Steaks.

### INGREDIENTS

2 beef T-Bone or Porterhouse Steaks, cut 1 inch thick (about 2 pounds) - Two Strip Steaks Boneless, cut 1 inch thick (about 1-1/4 pounds) may be substituted for T-Bone or Porterhouse Steaks. For charcoal, grill, covered, 11 to 14 minutes (for gas, grill 11 to 15 minutes) for medium rare to medium doneness, turning occasionally

4 ears sweet corn, in husks

3 tablespoons butter

1/2 cup prepared steak sauce

2 cloves garlic, minced

1-1/2 teaspoons chili powder

1/2 teaspoon ground cumin



45 Min



4  
Servings



42 Cal



41g  
Protein

### COOKING



1. Peel corn, leaving husks attached at base; remove silk. Rewrap corn in husks; tie closed. Soak in cold water 30 minutes. Combine glaze ingredients; remove and reserve 1/4 cup.

2. Drain corn. Place on grid over medium, ash-covered coals. Grill, covered, 20 to 30 minutes, turning frequently.

3. After 5 or 10 minutes, place beef steaks on grid with corn. Grill, covered, 11 to 16 minutes (over medium heat on preheated gas grill, 15 to 19 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally and brushing with glaze during last 5 minutes.

4. Combine reserved 1/4 cup glaze and butter in 1-cup glass measure. Microwave on HIGH 1-1/2 to 2 minutes, stirring once. Carefully peel corn; brush with chili butter. Serve with steaks and remaining chili butter.

### NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		19g	107mg		20g	41g	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 BeefItsWhatsForDinner.com