

Santa Fe Grilled Beef Steaks

& Corn


A simple chile glaze is used as a spicy finishing touch for savory butter on grilled corn and 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

- 2 beef T-Bone Steaks, cut 1 inch thick (about 2 pounds)
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40 Min



4
Servings



42 Cal



27g
Protein

[illegible]

[illegible]

2 beef T-Bone Steaks, cut 1 inch thick (about 2 pounds)

4 ears sweet corn, in husks

[illegible]

[illegible]

3 tablespoons butter

[illegible]

[illegible]

[illegible]

3 tablespoons butter

3 tablespoons butter

1/2 cup prepared steak sauce

1/2 cup prepared steak sauce

1/2 cup prepared steak sauce

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COOKING

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279. 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.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		18g	72mg		26g	27g	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