

Steaks

This recipe for lean T-Bone steaks includes a homemade Spicy Peppercorn Steak Sauce for big flavor!

INGREDIENTS

2 beef T-Bone Steaks, cut 1 inch thick (about 16 ounces each)

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1.00
Hours



4
Servings



42 Cal



26g
Protein

[illegible]

[illegible]

2 beef T-Bone Steaks, cut 1 inch thick (about 16 ounces each)

3 tablespoons coarsely ground mixed peppercorns (black, white, green and pink) - Mixed peppercorns are sold in specialty food markets and some supermarkets. If a four-peppercorn mix is not available, a three-peppercorn mix may be substituted. Or make your own mix by combining equal amounts of whole black, white, green and pink peppercorns.

 To easily grind whole peppercorns, use a pepper mill or coffee grinder (used only for seasonings). They can also be crushed in a food-safe plastic bag. Place the peppercorns in the bag, squeeze out the air and seal. Use the bottom of a custard cup, rolling pin or side of a heavy pan to crush the peppercorns.

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2 teaspoons kosher salt

[illegible]

[illegible]

[illegible]

[illegible]

2 teaspoons vegetable oil

2 teaspoons vegetable oil

2 teaspoons vegetable oil

1/4 cup chopped onion

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

1 cup ketchup

1/3 cup raisins

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1/3 cup raisins

1/3 cup raisins

1/3 cup raisins

1/3 cup raisins

3 tablespoons balsamic vinegar

[illegible]

[illegible]

1 tablespoon molasses

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

1 tablespoon soy sauce

1 tablespoon soy sauce

1 tablespoon soy sauce

1 tablespoon soy sauce

1 tablespoon soy sauce

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1 tablespoon soy sauce

Additional beef broth (optional)

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COOKING

- 1. Combine Five-Pepper Seasoning ingredients in small bowl; mix well. Reserve 2 teaspoons for Spicy Peppercorn Steak Sauce. Set aside remaining mixture for seasoning beef steaks.
- 2. Combine Five-Pepper Seasoning ingredients in small bowl; mix well. Reserve 2 teaspoons for Spicy Peppercorn Steak Sauce. Set aside remaining mixture for seasoning beef T-Bone Steaks.
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412. Press remaining Five-Pepper Seasoning evenly onto beef steaks. Place steaks on grid over medium, ash-covered coals. 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.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		11g	48mg		35g	26g	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