

Little Verons Recipe

Steak with Blue Cheese Sauce

(Cook steak on the grill or in a pan.)

4 New York strip steaks or rib eyes – each about 1” thick (about 2 lbs.)

8 oz. crumbled blue cheese

1 clove garlic, finely chopped

2 Tbsp. dry white wine

Dash of red pepper flakes

Snipped parsley

Directions:

- Cook and stir cheese, garlic, wine and red pepper over low heat, stirring constantly until cheese is melted
- Keep warm
- Cook steaks on the grill, adding a dash of pepper, salt and your favorite spices
- If cooking steaks in the pan – melt 2 Tbsp. butter, add garlic, salt, pepper and your favorite spices
- Cook over medium-high heat, turning once – about 5 minutes each side
- Remove meat from pan – and let rest
- Make clear pan gravy by adding ¼ C. water to the pan and loosing the brown bits
- Boil 2 minutes
- Stir pan juices into cheese mix and pour over steaks
- Sprinkle with parsley