

Mexicali T-Bone Steaks



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
nachos



You can purchase a less expensive cut of beef for this recipe. Simply use a high-quality meat tenderizer (not flavor enhancer)—the meat will be just as tender as a T-bone or sirloin steak.

SHOPPING LIST

- T-bone steaks
- salsa
- Cheddar cheese
- hot pepper sauce

ON HAND

- oil
- chili powder
- garlic salt

INGREDIENTS

- 4 T-bone steaks (10 ounces each)
- 1/2 teaspoon garlic salt
- 1 teaspoon chili powder
- 2 tablespoons vegetable oil
- 1/4 teaspoon hot pepper sauce
- 1 cup salsa
- 1/4 cup finely shredded Cheddar cheese

SERVES 4

COOKIN' Express

- Use a vegetable peeler to finely shred small amounts of Cheddar cheese.
- Clean your charcoal grill in a snap. As soon as you remove the food, cover the grill rack with heavy-duty foil, shiny side down. Close the cover and let cool. Then crumple the foil and use it to remove food particles.

Make Ahead

Prepare steaks with seasoning mixture at least 1 hour ahead to improve flavor. Wrap with plastic wrap; refrigerate. Remove 15 minutes before grilling.

♦ VARIATION

Slice the steaks and serve fajita-style in warm flour tortillas with sour cream.

1 Preheat grill or broiler. Lightly score edges of steaks at 1-inch intervals. Mix garlic salt and chili powder.



2 Rub seasoning mixture over both sides of steaks. Mix oil and hot pepper sauce in a small bowl.

3 Brush steaks with half of the flavored oil, reserving the remaining oil for basting. Grill or broil steaks for 3 minutes per side for medium, turning and basting with remaining flavored oil.



4 Place steaks on individual serving plates. Spoon salsa evenly over steaks; sprinkle with Cheddar. Serve immediately.