

Marinated Steaks with Blue Cheese

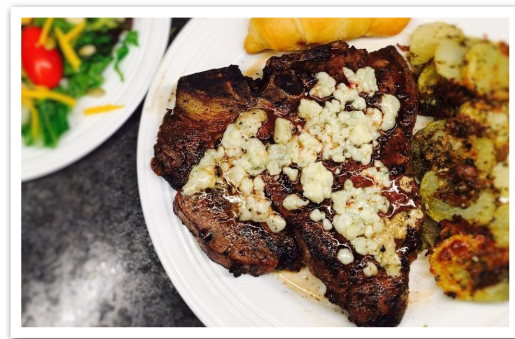
This is one of our favorite ways to grill steaks!

Ingredients:

Favorite cut of Tjaden Ranch steaks
Worcestershire sauce (generous amount)
Fresh lime juice from ½ lime
Splash of Olive Oil
Salt & Pepper
Blue Cheese Crumbles

Directions:

1. Season the steaks with salt and pepper and place in Ziploc bag.
2. Pour Worcestershire sauce, lime juice and olive oil in with steaks and cover well. Marinate for several hours or overnight.
3. Grill steaks to your liking - a couple minutes before pulling them off the grill, add the blue cheese crumbles and continue grilling until melted.
4. Enjoy!!



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