



CHRISTOPHER CREEK

Spice Company

Super Bowl Steak

Makes 4 Servings

Beef Rub

4 Rib-Eye Steaks (1-2 inch thick)
1 medium Red Onion, diced
16oz White Mushrooms, cleaned & sliced
2 cloves Garlic, minced
Blue Cheese
Olive Oil
Butter (optional)



Let your steaks sit out at room temperature, covered, for a minimum of one hour. 15-30 minutes prior to grilling, liberally season steaks with Beef Rub.

Prepare your grill for direct grilling and the hotter the better!

In a Sauté Pan, melt 1 tablespoon olive oil and 1 tablespoon butter over medium-high heat. Add the onion and cook for 5 minutes. Add the garlic and cook for additional minute then add the mushrooms and cook until juices have released. Carefully cook until all the liquid has evaporated, cover and keep warm.

Grill steaks. For a 1 inch thick steak, figure about 3-4 minute per side for perfect medium-rare steak.

Let steaks rest for about 5 minutes. Top with the mushroom mixture and finish with crumbled blue cheese.

Serve with your favorite sides and a beer for a spectacular Super Bowl Party.

Enjoy!

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P.O. Box 51764 • Phoenix, AZ 85076 • (480) 299-9811