

TAHOE —CHEESE—

PREMIUM ARTISAN FARMSTEAD

SKIRT STEAKS WITH BLEU PEPPERCORN BUTTER SAUCE

INGREDIENTS:

2 lbs of Skirt Steak
2 Tbsps of Extra Virgin Olive Oil
1 Tbsp of Balsamic Vinegar
1/2 Cup of Crumbled Bleu Peppercorn Cheese
2 Tbsps of Chopped Chives
4 Tbsps of Melted Butter
2 Tbsps of Chopped Parsley
1/4 Tsp of Pepper
1/2 Tsp of Salt

INSTRUCTIONS:

Sprinkle meat with salt and pepper. Whisk oil and vinegar together. Marinate the steak in dressing for at least 30 minutes. Then grill the meat in a pan over high heat. Give each side about 4-5 minutes on the grill.

Now it's time for the bleu cheese butter sauce. Mix the melted butter, chives and parsley together.

Cut the meat thinly, against the grain. Arrange the meat on a plate while still hot and place the bleu cheese crumbles on top. Drizzle the warm melted butter mixture over top and the bleu cheese will melt, creating a bleu cheese butter sauce.

Serves 4-6