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BEEF MADE EASY® AD PLANNER STEAKS FOR GRILLING-BROILING



GREEK STEAKS & MUSHROOM KABOBS – 35 minutes, 4 servings

2 boneless beef top loin (strip) steaks, cut 1" thick (1-1/4 lb)

- 1 lb medium mushrooms**
- 1 medium red onion, cut into 1" pieces**
- 2 Tbsp olive oil**
- 6 lemon wedges**
- 1/4 cup crumbled feta cheese, optional**

Lemon Pepper Rub:

- 3 large cloves garlic, minced**
- 2-1/2 tsp lemon pepper**
- 1-1/2 tsp dried oregano**

1. Combine rub ingredients. Toss mushrooms and onion with oil and 2 tsp rub. Thread alternately onto six 12" metal skewers; finish with a lemon wedge.
2. Press remaining rub onto beef steaks. Place steaks on grid over medium, ash-covered coals. Place kabobs around steaks. Grill steaks, uncovered, 15 to 18 minutes for medium rare to medium doneness, turning occasionally. Grill vegetables 6 to 8 minutes or until tender, turning occasionally.
3. Remove vegetables from skewers; toss with cheese. Carve steaks; season with salt.

To Broil: Place steaks on rack in broiler pan so surface of beef is 3" to 4" from heat. Place kabobs alongside steaks. Broil steak 13 to 17 minutes for medium rare to medium doneness, turning once. Broil vegetables until tender, turning as needed.

Courtesy Cattlemen's Beef Board