

SPICE OF THE MONTH

STEAK SEASONING



...Our Featured Spice

Did You Know...

- There was a time when eating meat and poultry on a daily basis was a privilege afforded only to the upper classes.
- Leaping ahead to the 21st century, steak and other meats continue to enjoy an increasing consumption trend...thanks in large part to exciting new applications in virtually every restaurant category.
- Our versatile Steak Seasoning is a blend of black pepper, garlic and spices.

Have You Tried...

- Using Steak Seasoning as a rub for all types of meat, including chicken, fish, lamb and pork.
- Jazzing up ground beef or ground turkey patties with Steak Seasoning.
- Creating lively presentations with seasoned beef on a skewer, seasoned shrimp on a mini-harpoon or seasoned pork kabobs.

Featured Recipe: *Grilled Steaks with Blue Cheese Walnut Butter*

Renzi #	MAKES 8 SERVINGS	
25107	Blue cheese, crumbled	8 oz.
29047	Butter, softened	4 oz.
68343	Steak Seasoning	2 tsp.
92353	Walnuts, chopped and toasted	2 oz.
14507	Steaks, rib-eye or New York strip	8 8-oz.
68343	Steak Seasoning	2 Tbsp.

1. Combine blue cheese, butter, 2 tsp. Steak Seasoning and walnuts in a small bowl; mix well. Chill until ready to use.
2. Sprinkle steaks with second amount of Steak Seasoning. Grill or broil until desired state of doneness.
3. Serve steak with a small spoonful of blue cheese butter on top.

Product Information

Shelf Life: 2 years
Storage: Cool, dark, dry place

