

The Phoenix

Chicago-Style Steak With Blue Cheese Butter

Total preparation and cooking time: 20 minutes

Marinating time: 30 minutes

**2 Porterhouse or T-Bone steaks,
cut 3/4 inch thick (about 1-1/2 pounds)**

1/2 cup A.1. Chicago Steakhouse Marinade

2 tablespoons butter, softened

1 to 2 tablespoons crumbled blue cheese

1 tablespoon finely chopped green onion

1. Place beef steaks and marinade in large food-safe plastic bag; turn steaks to coat. Close bag securely and marinate in refrigerator 30 minutes.
2. Meanwhile combine butter, cheese and onion in small bowl until well blended; cover. Refrigerate until ready to use.
3. Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, uncovered, 10 to 12 minutes for medium rare to medium doneness, turning occasionally. Top with blue cheese butter mixture.
4. Remove bones; carve steaks into slices to serve.

Makes 4 servings.