

Grilled New York Steak
March 4th 2010

4-12oz. boneless New York steaks
1 tbs. Olive oil
2 Tbs. Worcestershire sauce
2 Tbs. Mo'rockin spice
Salt and pepper to taste

Procedure

1. Rub Worcestershire on steaks, oil and the spices until fully coated.
2. Grill on a high heat to your desired temperature.

Potatoes

1# Boiled Fingerling Yukon gold potatoes (cut in half)
1# Chopped apple smoked bacon
1 Sliced Red onion
1 Tsp. fresh Chopped thyme
½ cup sliced red bell peppers
Salt and pepper to taste

Procedure

1. Sauté Bacon For 10 minutes in a pan.
2. Add onions, potatoes, and sauté for 5 minutes.
3. Add the thyme, salt and pepper to taste and serve.
4. Place potatoes on a plate, Put the steak on the side and top with the smoked Blue Cheese