

Pepper Beef Steaks with Garlic-Cilantro Butter

Ingredients:

- 4 Certified Angus Beef London Broil, cut 1 1/2" thick
- 1/3 Cup Country Dijon-Style Mustard
- 2 Tbsp Coarsely Ground Mixed Peppercorns
- 2 tsp Ground Cumin
- 1/4 Cup Butter, softened
- 1 Tbsp Minced Fresh Cilantro
- 1 tsp Minced Garlic
- 2 Fresh Mild Green Chili Peppers, such as Anaheim

Preparation:

Combine mustard, peppercorns, and cumin in a small bowl. Remove and reserve 1/2 for brushing. Spread remaining mustard mixture on both sides of steaks. Cover and marinate in refrigerator for 1 hour. Combine butter, cilantro, and garlic in a small bowl. Set aside. Place steaks and peppers on grid over medium heat. Grill, covered, 9 to 11 minutes until steaks are medium rare doneness and peppers are blackened, turning occasionally and brushing steaks with reserved mustard mixture during the last 4 minutes (do not overcook). Remove blackened peppers; cover and let stand 5 minutes. Remove skin, stems and seeds. Chop peppers and stir 1/2 into butter mixture. Top each steak with 1 tsp. of the butter mixture. Sprinkle with remaining chopped peppers. Serve with the remaining butter mixture.

Makes 4 Servings