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#### **BEEF MADE EASY® AD PLANNER STEAKS FOR GRILLING-BROILING**



#### **TENDERLOIN STEAKS WITH HORSERADISH CREAM – 30**

**4 beef tenderloin steaks, cut 1" thick**

**1 Tbsp minced garlic**

**1/2 tsp dried thyme**

**1/2 tsp cracked pepper**

**Horseradish Cream:**

**1/4 cup sour cream**

**1 Tbsp prepared horseradish**

**1 Tbsp minced green onion**

1. Combine garlic, thyme and pepper; press onto beef steaks. Place steaks on grid over medium, ash-covered coals. Grill, uncovered, 13 to 15 minutes for medium rare to medium doneness, turning occasionally. Season with salt.
2. Mix horseradish cream ingredients. Serve with steaks.

**4 servings**

**To Broil:** Place steaks on rack in broiler pan so surface of beef is 2" to 3" from heat. Broil 13 to 16 minutes for medium rare to medium doneness, turning once.

*Courtesy Cattlemen's Beef Board*