



THE MEAT HOUSE: 15 Minute Recipe

Your Neighborhood Butcher

MEAT HOUSE MARINATED STEAK TIPS WITH CAESAR SALAD

Yield: 4-6 Servings

- 2 ½ to 3 pounds Meat House Steak Tips
- Caesar salad kit
 - * Healthy option: "Lite" Caesar salad kit

Instructions

The tips may be grilled, cooked on the stove top in a skillet or even baked or broiled in the oven. We prefer grilled for the great flame flavor, but if you cook inside, try the skillet due to the crust- ing and browning effects over the oven.

Grilling

Pre-heat the grill to medium-high, clean and oil the grates. Cut the larger pieces in half for more uniform cooking. Place the meat on the heated grate and cook to desired doneness . . . generally they'll cook up nicely in about 12 minutes total.

Skillet Method

Using a large cast iron (or suitably heavy) skillet pre-heat to medium-high. Cut the larger pieces in half. Place the meat in the skillet being mindful of the splattering which will occur. Continue to cook to desired doneness.

*** Note: If your skillet is too small, use a large pot like you would boil pasta in. The meat will be more difficult to turn, but you'll have less splattering on the stove top. Serve the tips on a separate platter or top the salad with the warm meat.*



Options

- You can make your own Caesar salad!
- Also . . . other types of salad work great, like a nice Cobb Salad.
- For a warm vegetable, feel free to toss broccoli heads, sugar snap peas or green beans in the pan. They'll absorb some of the cooked marinate and taste great.
- Top steak tips with sautéed onion and feta to take it to a whole new level of flavor!

For store locations, recipe ideas or to shop online visit:

www.TheMeatHouse.com