



THE MEAT HOUSE: 60+ Minute Recipe

Your Neighborhood Butcher

GRILLED COWBOY STEAKS WITH GRILLED CORN AND ASPARAGUS

Yields: 4 Servings

- 2 Cowboy Steaks - Approximately 1.75 pounds each
- 1 Bunch Fresh Asparagus
- 2 Ears Fresh Corn
- Steak Seasoning: Kosher Salt, Pepper, Ground Sage, Granulated Garlic
- Herbed Butter: Mix ½ stick of soft Butter with Granulated Garlic and Ground Sage to taste
- Extra Virgin Olive Oil

Instructions

Remove the steaks from their packaging. Rub them on all sides (bones included) in olive oil and leave the steaks to warm for one hour on a platter at room temperature.

Partially peel back the husks on the corn and remove as much silk as you can without worrying about stubborn stragglers. Soak the corn in water for 30 minutes and then slather herbed butter over the kernels and reassemble the ear using one piece of husk to tie the ends. Grill over high heat for 15 minutes while turning often and browning the husk. Remove to a cooler section and let roast for an additional 12-15 minutes.

Place the steaks over high heat and sear them for 8 minutes. Turn the meat with tongs and dust the crusted side with garlic, salt, pepper and sage to taste. Grill an additional 8-10 minutes for medium-rare. Turn the steaks onto a dinner plate or serving platter to rest with the seasoned side down and unseasoned side up. Dust the un-seasoned side with garlic, salt, pepper and sage to taste. Let rest 4 minutes before serving.

Lightly coat the asparagus in olive oil and grill in an oiled grill wok until cooked to your liking. 6 minutes does it for me! Remove to a serving bowl and top with kosher salt and pepper if desired.



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

www.TheMeatHouse.com