

BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING

TENDERLOIN STEAKS WITH HORSERADISH CREAM – 30 minutes

- 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.