



NATURESOURCE™

Natural Angus Beef

Where great beef starts naturally™

Kansas City Strip Steaks with Pepper Jelly Sauce

SERVES 4

INGREDIENTS:

- 2 NatureSource Kansas City Strip steaks, cut 1 inch thick
- 3/4 teaspoon garlic salt
- 3/4 teaspoon chili powder
- 1/2 teaspoon coarse grind black pepper
- 1/4 teaspoon ground cumin
- 1/4 teaspoon dried oregano leaves
- Vegetable cooking spray
- 1/2 cup ready-to-serve beef broth
- 1/4 cup balsamic or red wine vinegar
- 2 tablespoons jalapeño pepper jelly (or other pepper jelly)

INSTRUCTIONS:

1. Combine garlic salt, chili powder, pepper, cumin and oregano; press evenly into both sides of each beef steak. Spray large nonstick skillet with cooking spray; heat over medium heat until hot. Place steaks in skillet; cook 10 to 13 minutes for medium rare to medium doneness, turning once. Trim fat from steaks. (Cut top loin steaks crosswise in half.) Transfer steaks to serving platter; keep warm.
2. Add broth, vinegar and jelly to skillet; cook and stir until browned bits attached to skillet are dissolved and sauce thickens slightly. Spoon sauce over steaks.