
Entrecote Al Queso Cabrales

Steak with Blue Cheese Sauce

From the Manassas Gourmet Club - 4 servings, Note some ingredients and their amounts were missing

Quantity	Ingredients	Preparation Notes
8 oz	Blue Cheese, crumbled	● Cook and stir cheese, garlic, wine and red pepper over low heat stirring frequently, until cheese is melted. Keep warm
1	Clove Garlic - chopped fine	
Dash	Ground Red Pepper	● Heat margarine in 12" skillet until hot, ● Cook beef steaks over med-high heat, turning once, until medium doneness - about 5 min on each side.
4 sm	New York Strip or Rib Steaks (1" thick - about 2 lbs)	
	Freshly Ground Pepper	● Sprinkle with pepper ● Remove from skillet and keep warm ● Add water to skillet.
1/4 C	Water	
	Snipped Parsley	● Heat to boiling, stirring constantly to loosen brown bits, boil 2 minutes. ● Stir juices from skillet into cheese mixture
	Wine	
	Margarine	● Pour over steaks ● Sprinkle with parsley