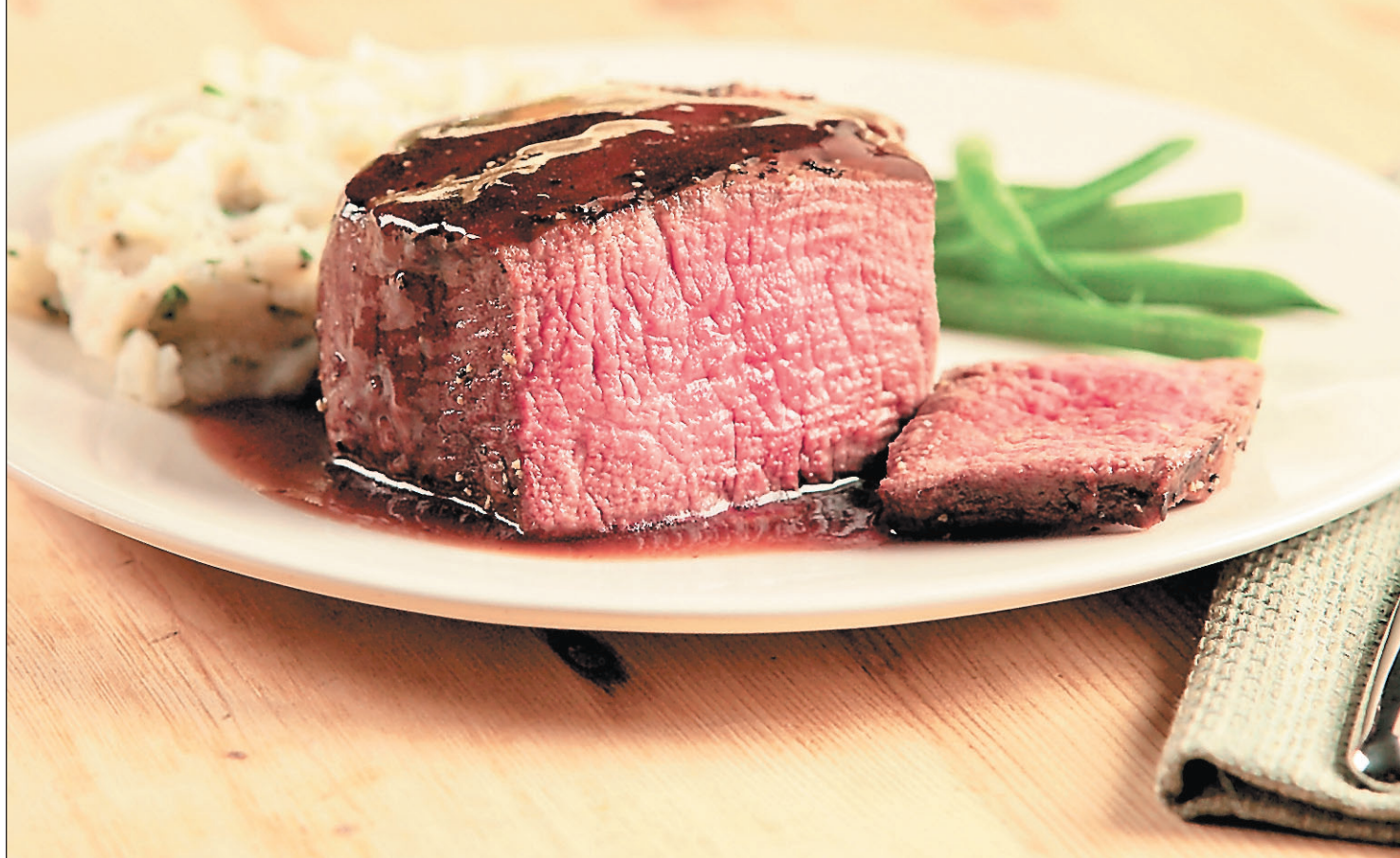


# Treat Dad Like **Royalty**



## Give Him A Father's Day Feast Fit For A King

Family Features

This Father's Day, give Dad the royal treatment by creating a feast that combines his two favorite things — the grill and steak.

Whether you serve the King Tenderloin with Red Velvet Demi Glace, the Duke of Sirloin with Pub Rub, the Count Strip Loin with Parmesan Crusted Crown, or the Barron of Ribeye with Royal Forest Butter, His Majesty will savor every mouthwatering bite. And when you follow these grilling tips and cook his steaks to perfection, he may very well proclaim you Master of the Grill.

For a free "Great Gathering Guide and Cookbook" from Omaha Steaks, filled with more mouthwatering ways to enjoy great steaks, burgers and gourmet foods, call 1-800-228-9055 or visit [www.OmahaSteaks.com](http://www.OmahaSteaks.com).

### KING TENDERLOIN WITH RED VELVET DEMI GLACE

SERVES 4

4 Omaha Steaks Filet Mignon  
 2 tablespoons olive oil  
 1 teaspoon sea salt  
 1/2 teaspoon black pepper, freshly ground  
 Red Velvet Demi Glace

1. Preheat grill on high.
2. Blot steaks dry with a clean paper towel.
3. Brush steaks with olive oil and season with salt and pepper.
4. Grill steaks to desired doneness while searing the outside.
5. Ladle a small amount of Red Velvet Demi Glace onto the serving plate.
6. Place the steak on the Demi Glace then ladle a thin ribbon of additional Demi Glace over the steak.

### RED VELVET DEMI GLACE

1/2 teaspoon olive oil  
 2 tablespoons shallots, minced  
 1/2 teaspoon garlic, minced  
 1 cup Cabernet Sauvignon  
 1 tablespoon aged balsamic vinegar  
 1 cup Demi Glace (can be found in most grocery and specialty food stores)

1. Heat olive oil in sauté pan. Add shallots and garlic, sauté until transparent.
2. Add Cabernet Sauvignon and balsamic vinegar to pan, reducing liquids by 2/3.
3. Add Demi Glace to pan and bring to a simmer for 5 minutes or until sauce has slightly thickened.

### COUNT STRIP LOIN WITH PARMESAN CRUSTED CROWN

SERVES 4

4 Omaha Steaks Strip Loin Steaks  
 1/4 cup Dijon mustard  
 1 teaspoon sea salt  
 1/2 teaspoon black pepper, freshly ground  
 1/2 cup aged Parmesan cheese, finely grated  
 4 teaspoons Italian parsley, chopped

1. Blot steaks dry with a clean paper towel.
  2. Coat steaks completely with Dijon mustard, using your hands.
  3. Sprinkle both sides of steaks with salt and black pepper.
  4. Sprinkle both sides of steaks with 1 tablespoon grated Parmesan cheese and pat down well to ensure it sticks.
  5. Sprinkle both sides of steaks with 1/2 teaspoon parsley.
  6. Steaks can be grilled, broiled or pan-sautéed in a non-stick pan to desired doneness.
- Tip: Steaks may be prepared one day ahead of time and stored in refrigerator until ready to cook.

### DUKE OF SIRLOIN WITH PUB RUB

SERVES 4

4 Omaha Steaks Sirloin Steaks  
 2 tablespoons olive oil  
 2 tablespoons fresh garlic, minced  
 1 tablespoon kosher salt  
 1 teaspoon black pepper, coarsely ground

1. Preheat grill on high.
2. Blot steaks dry using a clean paper towel.
3. In a small mixing bowl, combine oil, garlic, salt and pepper.
4. Generously rub steaks with mixture on all sides.
5. Grill steaks to desired doneness while searing the outside.

### BARRON OF RIBEYE WITH ROYAL FOREST BUTTER

SERVES 4

4 Omaha Steaks Ribeye Steaks  
 2 tablespoons olive oil  
 1 teaspoon sea salt  
 1/2 teaspoon black pepper, freshly ground  
 1 recipe Royal Forest Butter

1. Preheat grill on high.
2. Blot steaks dry with a clean paper towel.
3. Brush steaks with olive oil and season with salt and pepper.
4. Grill steaks to desired doneness while searing the outside.
5. Just before removing the steaks from the grill, place a generous slice of Royal Forest Butter on each steak.
6. Let steaks rest 2 minutes, while butter continues to melt and then serve.

### ROYAL FOREST BUTTER

MAKES 1/4 POUND (6 TO 8 SERVINGS)

1 ounce shiitake mushrooms, dried, minced (can be found in produce section of grocery store)  
 1/4 cup Worcestershire sauce  
 1/2 cup unsalted butter, softened  
 1 tablespoon garlic, freshly minced Salt, to taste  
 1/4 teaspoon black pepper, freshly ground

1. In a small mixing bowl, add minced shiitake mushrooms and Worcestershire sauce, mixing well until liquid is all soaked up by dried mushrooms. Add butter, garlic, salt and pepper to mushroom mixture. Mix well until smooth.
2. Place the butter mixture in the middle of a large piece of plastic wrap. Form into a log and wrap tightly. Store butter in the refrigerator; it will keep for several weeks.
3. To use, unwrap butter and cut into coin shaped slices.



## Iced Tea: A New Take On An American Tradition

Family Features

As temperatures rise this summer, Americans will turn to their favorite ways to stay cool: air conditioning, beach days and, of course, iced tea.

Historians believe iced tea gained its place in American culture at the World's Fair in St. Louis in 1904 where a tea plantation owner was attempting to serve his hot tea to fairgoers. When he saw that overheated fairgoers had no interest in the beverage, he cooled the tea using frozen lead pipes to offer an alternative option. The iced tea was a hit, and an American tradition was born.

More than 100 years later, Americans are still enjoying iced tea. In 2010, Americans consumed more than 65 billion servings of tea, according to the Tea Council of the USA. Of that, approximately 85 percent of tea is iced.

Today iced tea can be found bottled or fresh brewed in a variety of flavors — from pomegranate to watermelon and beyond. And sweetened or unsweetened isn't the only way it's served. Try it on the rocks.

"Iced tea cocktails and mocktails, like Citrus Iced Tea Punch, offer a new take on tea," said John Cheetham, a tea master for Lipton® who noted the brand recently launched a new 100% natural line of bottled iced tea. "We pride ourselves in tea innovation and we love to see our fans get creative with iced tea."

For a twist on traditional iced tea, Cheetham recommends mixing 100% Natural Lipton Iced Tea with fresh summertime ingredients like mint, coconut or orange juice. With a variety of flavors, such as favorites Green Tea with Citrus, Iced Tea with Lemon, or new flavors Iced Tea with Blueberry Pomegranate and Green Tea with Passionfruit Mango, the possibilities are endless. Lipton Iced Tea also recently introduced Diet Green Teas in Watermelon and Citrus flavors.

Getting thirsty? Try Lipton Iced Tea's Citrus Iced Tea Punch, Caribbean Teach Punch or Raspberry Tea Daiquiris recipes.

For additional recipes, visit [www.Facebook.com/Lipton-IcedTea](http://www.Facebook.com/Lipton-IcedTea).



### CITRUS ICED TEA PUNCH

PREP TIME: 10 MINUTES  
6 SERVINGS

2 bottles 100% Natural Lipton Iced Tea with Lemon  
 1 cup orange juice  
 1 lemon, sliced  
 1 lime, sliced

Combine tea with orange juice in large pitcher; stir in sliced fruit. Serve in ice-filled glasses. Garnish, if desired, with fresh mint.

Tip: To transform from mocktail to cocktail just add tequila or rum.

### CARIBBEAN TEA PUNCH

1/3 cup Lipton® Lemon Sweetened Iced Tea Mix

1 can (8 oz.) crushed pineapple in natural juice, undrained  
 3/4 cup orange juice  
 3/4 cup pineapple juice  
 1-1/2 cups ice cubes

Process all ingredients except ice cubes in blender until smooth. Add ice cubes, a few at a time, and process until smooth. Serve immediately.

### RASPBERRY TEA DAIQUIRIS

1 bottle (16 oz.) Lipton® Pure Leaf™ Iced Tea with Raspberry, chilled

2 cups (1 pint) raspberry sorbet  
 1/2 cup water

Process all ingredients in blender until smooth. Pour into tall glasses and garnish, if desired, with additional raspberries.

TIP: For a special twist, substitute 1/2 cup rum for water.

*Welcome to the World*

The following babies were born at Avera Sacred Heart Hospital in May 2011:

Abigail	Clay	Kenzley	Miley
Adonije	Destry	Kyhlee	Reagan
Adrian	Ezequiel	Landry	Rostin
Anna	Harper	Layla	Rozaellie
Aryonni	Harper	LeLonna	Sienna
Ashlyn	Hayden	Maci	Siri
Ashton	Lylee	Maliyah	Tanner
Aubry	Jarrett	Mathea	
Bentley	Jodi	Mederise	

**Avera** Sacred Heart Hospital

[www.AveraSacredHeart.com](http://www.AveraSacredHeart.com)

*Every baby born at Avera Sacred Heart Hospital goes home with a complimentary child passenger safety seat.*