



Peppercorn Crusted Strip Steaks

Family Features

# GRILLED TO PERFECTION

## Peppercorn Crusted Strip Steaks

Serves 4

**4 Omaha Steaks Strip Loin Steaks**  
2 tablespoons olive oil  
3 teaspoons coarsely ground black peppercorns  
1 teaspoon coarsely ground sea salt  
4 teaspoons garlic cloves, minced

Preheat grill on high.  
In small bowl, combine black peppercorns, salt and garlic.  
Blot steaks dry with a clean paper towel.  
Brush both sides of steaks with olive oil.  
Evenly apply rub on to one side of each steak.  
Grill steaks to desired doneness. Use Steak Time app or grilling chart to determine correct cooking times.  
Serve steaks with rub side up.

## Buffalo Sirloin Tips

Serves 4 to 6

**1 pound Omaha Steaks Sirloin Tips**  
1 teaspoon kosher salt  
1/2 teaspoon chile powder  
1/4 teaspoon black pepper  
4 to 6 bamboo or stainless steel skewers  
1 recipe Buffalo Sauce  
Leaves green leaf lettuce  
Optional celery sticks, ranch or blue cheese dressing

Preheat grill on high.  
Prepare Buffalo Sauce.  
Blot sirloin tips dry with a clean paper towel.  
In small mixing bowl, combine sirloin tips, salt, chile powder and pepper.  
Thread seasoned sirloin tips onto skewers, keeping the thickness even and allowing space between each piece.  
Place skewers on grill and cook to desired doneness. Use Steak Time app or grilling chart to determine correct cooking times.  
Remove skewers from grill and use tongs to slide cooked sirloin tips into a large bowl.  
Toss cooked tips with Buffalo

Sauce until well coated.  
Use a toothpick to remove tips from bowl onto a plate lined with lettuce leaves.  
Pour extra sauce into a dipping cup and serve with tips. If desired, serve with celery or dressings.

## Buffalo Sauce

**4 tablespoons butter, softened**  
2 tablespoons hot sauce  
2 tablespoons chile sauce

Mix ingredients in mixer or food processor until completely combined.

## Filet Mignon With Garlic Butter Medallions

Serves 4

**4 Omaha Steaks Filet Mignon Steaks**  
Kosher salt and ground black pepper to taste  
1 recipe Garlic Butter

Preheat grill on high.  
Season steaks with salt and pepper.  
Grill steaks to desired doneness. Use Steak Time app or grilling chart to determine correct cooking times.  
Just before removing the steaks from the grill, place a generous medallion slice of Garlic Butter on each steak.  
Let steaks rest 2 minutes, while butter continues to melt and then serve.

## Garlic Butter

Serves 4 to 6

**2 heads garlic**  
1 tablespoon olive oil  
1/4 pound unsalted butter, softened  
1/2 teaspoon sea salt  
1 tablespoon Worcestershire sauce  
1 tablespoon chopped parsley

Preheat oven to 375°F.  
Slice half an inch off tops of garlic heads and place on baking sheet.  
Drizzle olive oil over garlic and

cover with tented foil. Roast in oven for 1 hour.  
Remove garlic from oven and let cool until able to handle.  
Squeeze roasted garlic out of the skin into food processor or blender.  
Add butter, salt, Worcestershire and parsley, blend all ingredients together.  
Place mixture in middle of a large piece of plastic wrap. Form into a log and wrap tightly.  
Refrigerate 4 to 6 hours. Butter will keep for several weeks in refrigerator.

## Ribeye Steak With Shallot Demi-Glace

Serves 4

**4 Omaha Steaks Rib Eye Steaks**  
Kosher salt and ground black pepper to taste  
1 cup Shallot Demi-Glace

Prepare Shallot Demi-Glace sauce.  
Blot steaks dry with a clean paper towel.  
Preheat grill on high. Season steaks with salt and pepper.  
Grill steaks to desired doneness using Steak Time app or grilling chart.  
Place steaks on serving plate and sauce with the Shallot Demi-Glace.

## Shallot Demi-Glace

Serves 4

**1 tablespoon cooking oil**  
1 medium shallot, minced  
1/2 cup red wine  
1 cup demi-glace (can be found in most grocery and specialty food stores)  
Salt and pepper to taste

Preheat oil in a small sauce pan.  
Add shallots and cook them for 1 1/2 to 2 minutes. Shallots should be well browned and some should be blackened.  
Add red wine and reduce liquid by 2/3.  
Add demi-glace and bring to a boil. Reduce sauce while stirring for 2 to 3 minutes or until desired consistency reached. If desired, add salt and pepper.

## Top 5 Tips for Perfect Grilling

1. Clean and pre-heat grill on high.
2. Lightly oil and season everything before you put it on the grill. This helps the searing process and prevents sticking.
3. Sear the outside of steaks when grilling, using tongs or a spatula to turn the meat, and cover the grill as much as possible during the grilling process to help

lock in the great flavor and to prevent flare-ups.  
4. Use the 60/40 grilling method. Grill for 60 percent of the time on the first side, then grill 40 percent of the time after you turn over the food. This will give you an evenly cooked steak.  
5. Place your cooked steak on a clean plate and allow to rest for five minutes before serving to retain moisture and juiciness.



Buffalo Sirloin Tips

## How Long?

Here's how long you should keep steaks on the heat for grilling perfection. Cooking times are in minutes and based on fully-thawed steaks.

	THICKNESS	1/2"	3/4"	1"	1 1/4"	1 1/2"	1 3/4"	2"
Rare 120° to 130°F	First Side	2	4	5	5	6	7	8
	After Turning	2	2	3	4	4	5	6
Medium Rare 130° to 140°F	First Side	3	4	5	6	7	8	9
	After Turning	2	3	4	5	5	6	8
Medium 140° to 150°F	First Side	4	5	6	7	7	8	10
	After Turning	2	3	4	5	6	7	8
Well Done 160° to 170°F	First Side	5	7	8	9	10	11	13
	After Turning	3	5	6	7	8	9	11



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