



SANTA FE GRILLED BEEF STEAKS & CORN



Total Recipe Time: 30 minutes

**4 beef T-bone steaks, cut 1 inch thick
(about 4 pounds)
4 ears sweet corn, in husks
3 tablespoons butter**

Chili Glaze:

**1/2 cup prepared steak sauce
2 cloves garlic, minced
1-1/2 teaspoons chili powder
1/2 teaspoon ground cumin**

1. Peel corn, leaving husks attached at base; remove silk. Rewrap corn in husks; tie closed. Soak in cold water 30 minutes. Combine glaze ingredients; remove and reserve 1/4 cup.
2. Drain corn. Place on grid over medium, ash-covered coals. Grill, uncovered, 20 to 30 minutes, turning frequently.
3. After 5 or 10 minutes, place beef steaks on grid with corn. Grill T-bone or Porterhouse steaks, uncovered, 14 to 16 minutes (top loin steaks 15 to 18 minutes) for medium rare to medium doneness, turning occasionally and brushing with glaze during last 5 minutes.
4. Combine reserved 1/4 cup glaze and butter in 1-cup glass measure. Microwave on HIGH 1-1/2 to 2 minutes, stirring once. Carefully peel corn; brush with chili butter. Serve with steaks and remaining chili butter.

Makes 4 servings.

Nutrition information per serving: 591 calories; 61 g protein; 19 g carbohydrate; 30 g fat; 531 mg sodium; 144 mg cholesterol; 9.9 mg niacin; 0.9 mg vitamin B6; 4.8 mcg vitamin B12; 8.4 mg iron; 10.9 mg zinc