



### **Grilled Rib-eye Steaks with Texas on the Plate Bodacious Red Soppin' Sauce**

You will become King – or Queen, as the case may be – of Steak Grilling to your family and friends when you serve them these delicious, melt-in-your-mouth steaks.

4 beef rib-eye steaks, about 12 ounces each  
1 cup Texas on the Plate Bodacious Red Soppin' Sauce  
Freshly cracked black pepper  
4 slices of butter (no cheating with margarine!), each about  
½-inch thick

Heat a gas grill to medium hot or build a hardwood charcoal fire and let it burn down to coals that are glowing red and covered by a layer of white ash. Trim excess fat from the steaks. Pour the Texas on the Plate Bodacious Red Soppin' Sauce into a non-aluminum baking dish large enough to hold the four steaks in a single layer. Place the steaks in the sauce, turning to coat both sides well. Set aside.

When the grill is ready, place the steaks on the grill and grind a liberal amount of black pepper on each steak. Grill to desired degree of doneness, peppering the opposite side when you turn the steaks. Using a pastry brush, baste the steaks with sauce remaining in the baking dish as they cook. Just before removing the steaks from the heat, lay one of the butter slices on top of each steak and cook just long enough for the butter to almost melt. Transfer steaks to serving plates and serve at once. Enjoy – Texas style!

**Serves 4**



### **Grilled Texasburgers with Texas on the Plate Bodacious Red Soppin' Sauce and Texas on the Plate Southwest Sunset Chipotle Chile Ketchup**

Try on this burger for size. It's got real braggin' rights here in the Lone Star State. Friends, neighbors, and the kids will holler for more.

6 beef burger patties, about 6 ounces each  
Texas on the Plate Bodacious Red Soppin' Sauce  
Freshly cracked black pepper  
Dash of ground red pepper  
6 slices asadero cheese  
6 good-quality onion buns  
Melted butter  
Texas on the Plate Southwest Sunset Chipotle Chile Ketchup  
Sliced tomatoes  
Iceberg lettuce leaves

Heat a gas grill to medium hot. Pour some of the Texas on the Plate Bodacious Red Soppin' Sauce in a baking dish. Place the burger patties in the sauce, turning to coat both sides well. Place patties on the grill and season with black pepper and red pepper to taste. Grill the burgers to desired degree of doneness, basting with sauce left in the baking dish each time you turn them. About 3 minutes before the burgers are done, place a cheese slice on top of each burger. Split each onion bun and brush the inside of each half with melted butter. Place the buns, buttered side down, on the grill rack; grill the buns just until lightly brown (the outer edges should be slightly crisp). Place a burger patty on each bun and pour some of the Texas on the Plate Southwest Sunset Chipotle Chile Ketchup on top. Arrange layers of tomatoes and lettuce as desired. Put the top on each burger and chow down.

**Serves 6**



### **Grilled Portabello Mushroom “Steaks”**

Portabello mushrooms have such a rich, almost meaty depth of taste, you can actually serve them as steaks! Add some garlic mashed potatoes and a green vegetable for a tasty meatless meal. These mushrooms also make great meatless “burgers”!

1 cup Texas on the Plate Bodacious Red Soppin’ Sauce  
¼ cup olive oil  
6 large portabello mushrooms, stems removed  
½ stick unsalted butter  
3 green onions, sliced thin, including green tops  
2 teaspoons minced fresh tarragon  
Salt to taste  
1 teaspoon freshly ground black pepper

Preheat a gas grill to medium heat. Combine the Texas on the Plate Bodacious Red Soppin’ Sauce, olive oil and fresh tarragon in a medium-sized bowl; whisk to blend well. Turn the mixture out into a baking dish. Place the mushrooms in the mixture, turning to coat both sides well. Cover with plastic wrap and set aside at room temperature for 15 minutes. Grill the mushrooms for about 4 minutes per side, turning once and basting with sauce mixture left in baking dish as they cook. While the mushrooms are cooking, melt the butter in a heavy-bottomed small saucepan over medium heat. Stir in the green onions and tarragon, season to taste with salt and add the black pepper. Keep warm over low heat. To serve, slice the mushrooms at an angle with a sharp knife into slices about ½-inch thick. Fan the slices out on individual serving plates and drizzle with the melted herb butter.

**Serves 6**