

SANTA FE GRILLED BEEF STEAKS & CORN – 35 to 40 minutes

(Soaking time: 30 minutes)

4 beef T-Bone *or* Porterhouse steaks, cut 1" thick (4 lb) *or* boneless beef top loin steaks, cut 1" thick (2-1/2 lb)

4 ears sweet corn, in husks

3 Tbsp butter

Chili Glaze:

1/2 cup Heinz 57 sauce

2 cloves garlic, minced

1-1/2 tsp chili powder

1/2 tsp ground cumin



1. Peel corn, leaving husks attached; 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. Brush steaks with remaining 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.

4 servings