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## Blue Cheese Marinade for Steaks

*Serves 4*

2 Tbsp. crumbled blue  
cheese  
1 clove garlic, crushed  
¼ tsp. fresh ground pepper  
½ tsp. salt  
1 Tbsp. coffee crystals  
1 Tbsp. soy sauce  
1 Tbsp. Worcestershire sauce  
½ c. olive oil  
4 sirloin tip steaks  
(or your choice of cuts)

Pat steaks dry with paper towels and place in a glass container. Mix marinade ingredients in a blender until smooth. Pour over steaks, rubbing in. Cover and marinate 4 hours or overnight, turning occasionally. Grill or broil according to personal preference for doneness.

*Accompany with Cooper-Garrod Cabernet Sauvignon*