

# FOUR PEPPER SAUCE

## Grilled NY Strip Steak



### Fully Cooked—Just Heat

and add for that “Finishing Touch”. This great sauce makes 2–4 servings and is cholesterol free, gluten free, has no MSG, no trans fat, low in fat and low in calories.

This unique, double sealed, package has a refrigerated shelf life of 150 days.



# FOUR PEPPER

## Grilled NY Strip Steak

- 1 8 ounce package of Fortun's Finishing Touch Four Pepper Sauce
- 4 8 ounce, bone-in NY Strip Steaks, about 1 inch thick
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper

### Method

Heat a charcoal or gas grill to 400° to 450°F. Let NY Strip Steaks sit at room temperature for 5-10 minutes before cooking. Season each side of the steaks with salt and black pepper. Place the steaks on the hot grill, and cook each side for about 2½ to 3 minutes or until the steak is charred both sides and has an internal temperature of 130° to 135°F for medium-rare. Remove from the grill and let the meat rest for 3 to 5 minutes before serving to preserve the natural juices in meat.

Place the Four Pepper Sauce in medium saucepan and place over medium-high heat. Heat for about 1 to 2 minutes to a simmer **but do not allow the sauce to boil.**

**Microwave Oven:** Place the Four Pepper Sauce in microwavable dish. Heat on high setting for 30-45 seconds, stir and then heat an additional 30-45 seconds.

**Boil in Bag:** Place 8 ounce bag in boiling water for 1-2 minutes.

**To Serve:** Place the NY Strip Steaks on serving plates and spoon the sauce over each steak. Serve immediately.

**Chef suggested pairings:**

**Wine:** Cabernet Sauvignon or Zinfandel

**Sides:** Fresh green beans and  
grilled potatoes

**Serves 4**