

**Grilled New York Steak**  
**March 4<sup>th</sup> 2010**

4-12oz. boneless New York steaks  
1 tbs. Olive oil  
2 Tbs. Worcestershire sauce  
2 Tbs. Mo'rockin spice  
Salt and pepper to taste

**Procedure**

1. Rub Worcestershire on steaks, oil and the spices until fully coated.
2. Grill on a high heat to your desired temperature.

**Potatoes**

1# Boiled Fingerling Yukon gold potatoes (cut in half)  
1# Chopped apple smoked bacon  
1 Sliced Red onion  
1 Tsp. fresh Chopped thyme  
½ cup sliced red bell peppers  
Salt and pepper to taste

**Procedure**

1. Sauté Bacon For 10 minutes in a pan.
2. Add onions, potatoes, and sauté for 5 minutes.
3. Add the thyme, salt and pepper to taste and serve.
4. Place potatoes on a plate, Put the steak on the side and top with the smoked Blue Cheese