

T-Bone Steak 16oz #59516

This Father's Day make an impression on your customers by offering this glorious steak. Dad will love it!



The T-bone is a premium cut of beef that consists of a T-shaped bone with meat on each side. The larger side is the Strip Loin, while the smaller side contains the Tenderloin.

Due to the large size and the fact that it contains meat from two of the most prized cuts of beef, T-Bone steaks are generally considered one of **THE HIGHEST QUALITY STEAKS.**

A meat thermometer should read:
Med-rare 145°;
Medium, 160°;
Well-done, 170°.

Rock's T-Bone Steak

"This rub makes any steak taste wonderful."

INGREDIENTS

4 tsp sea salt, or to taste (#13793)
2 tsp paprika (#14020)
1 1/2 tsp ground black pepper (#14030)
3/4 tsp onion powder (#14000)
3/4 tsp garlic powder (#13960)
3/4 tsp cayenne pepper (#13880)
3/4 tsp ground coriander (#13930)
3/4 tsp ground turmeric (#14097)
4 (16 oz) T-Bone steaks (#59516)

DIRECTIONS

Stir the salt, paprika, black pepper, onion powder, garlic powder, cayenne pepper, coriander, and turmeric together in a small bowl. Rub the steaks on all sides with the seasoning mixture. Cook on the preheated grill to your desired degree of doneness.

T-Bone with Roasted Onions and Okra

INGREDIENTS

4 lg. red onions, peeled and sliced 1/4 inch thick (#87037)
1/2 cup butter (#44110)
4 (16oz) T-Bone steaks (#59516)
(rubbed with salt, freshly ground pepper and olive oil)
Select BBQ sauce (#06380)
2 lg. vine ripe tomatoes, peeled, halved, seeded, chopped and drained
Hellman's Balsamic Vinaigrette Dressing (#05511)
Deep-fried okra

DIRECTIONS

Spread onion slices on baking sheet. Drizzle with some of the butter, turning slices to coat both sides. Place onions under broiler and cook until golden, basting with additional butter. Turn onions to cook both sides. Onions should be tender, but crisp and golden. Grill steaks to desired doneness. Drizzle onions with barbecue sauce. Toss tomatoes in vinaigrette and put on top of the onions. Serve with T-bone steaks and deep fried okra.

T-Bone Steak Florentine

INGREDIENTS

1/3 cup olive oil (#13736)
2 tbsp. minced fresh parsley
1 1/2 tbsp. balsamic vinegar (#07271)
Sea salt (#13793)
1 tsp. minced fresh rosemary
1 garlic clove, minced
Freshly ground pepper (#14040)
2 (16 Oz) T-bone steaks (#59516)

DIRECTIONS

Blend the first 6 ingredients in a shallow pan. Add steaks, turning to coat both sides. Marinate six hours. Drain steaks and sprinkle with salt. Place the steaks on the grill rack and cook to desired doneness.