



**B&B'S BEST**  
**YOU ARE WHAT YOU EAT**  
**SO EAT THE BEST**

## Blue Cheese Beef Filets

### Ingredients

2 Beef Filets 1.5" to 2" thick Steaks  
1 Tbsp. [B&B's Best Steakhouse Rub](#)  
1 yellow onion sliced and halved.  
Blue Cheese crumbles  
½ stick of butter



### Instructions

#### **Cooking Steak** (*this is for med. Rare*)

1. Heat grill or oven to 400° if you can flame broil use the open flame.
2. Rub each side of the steak with Austin Steakhouse Rub.
3. Place on hottest part of the grill for 6 minutes, then flip over for 5 more minutes.
4. Sprinkle liberally with blue cheese crumbles.
5. When cheese is melted, remove from grill and top with sautéed onions.
6. Serve and enjoy.

#### **Quick Sautéed Onions**

1. Slice and Half 1 onion.
2. Place in microwaveable dish with ½ stick of butter.
3. Cover and microwave on high for 3 minutes.

130 degrees - Rare

140 degrees -Med. Rare

150 degrees -Medium

160 degrees -Well Done