
Steak Roquefort

Home Cookin - Junior League of Wichita Falls, TX - 1976

4 to 6 filets or strip steaks

salt

pepper

seasoning salt

1/4 pound Roquefort cheese

1/4 cup olive oil

1 clove garlic, crushed

1 tablespoon brandy

Season the steak with salt, pepper and seasoning salt.

Cook the steaks until rare or medium doneness.

In a bowl, mix the cheese, olive oil, garlic and brandy. Spread the mixture on the steaks.

Melt the cheese under the broiler for 3 to 5 minutes.

Yield: 4 to 6 servings

Beef

Per Serving (excluding unknown items): 935 Calories; 89g Fat (87.7% calories from fat); 25g Protein; 3g Carbohydrate; trace Dietary Fiber; 102mg Cholesterol; 2054mg Sodium. Exchanges: 3 1/2 Lean Meat; 0 Vegetable; 15 1/2 Fat.