



Southern Foods At Home Recipe Of The Month Grilled Flat Iron Steaks With Asparagus (Plus Raspberry Sauce For Cheesecake)

What could be better than grilled steak topped off with an All-American dessert like cheesecake? Trust me, this is a meal that will make you a STAR in your home. Try it for yourself and don't forget to email me and let me know how it goes!

Steaks and Asparagus:

- 4 Southern Foods flat iron steaks
- 2 tablespoons of olive oil
- Your favorite steak seasoning
- Southern Foods asparagus, thawed and trimmed
- Salt and pepper to taste

Directions:

1. Heat your grill on high for about 20 minutes. Rub the steaks with one tablespoon of olive oil and season to taste. Grill them on high heat for 2 minutes per side to create grill marks.
2. Lower the heat of the grill to medium-low and continue to cook the steaks until they are just done. Toss the asparagus with the remaining olive oil and salt and pepper. Add them to the grill to cook as the steaks finish.

Raspberry Sauce for Cheesecake:

- 1 bottle of Andre pink champagne
- ¼ cup of sugar
- 1 bag (16 oz.) of frozen raspberries
- 1 tablespoon of fresh lemon juice

Directions

1. Combine the pink champagne and sugar in a large pot and simmer over medium-high heat until the liquid is reduced by about 3/4.
2. Add the frozen raspberries and simmer for about 5 minutes. Strain the mixture and cool it in the refrigerator. Add the fresh lemon juice and stir well before serving. Spoon the sauce onto serving plates and top with Southern Foods' cheesecake.

Enjoy! Chef Mike