



**BBQ STEAK WITH MUSHROOMS AND ONIONS**  
**(Pepper Blend Seasoning and Original)**

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- ½ cup italian dressing
- 2 tablespoons red wine vinegar
- 1 garlic clove, minced
- Sprinkle of Cattle Boyz Pepper Blend Seasoning
- 2 whole portabello mushrooms
- 1 large red onion, cut into thick slices
- 1 pound top sirloin steak, trimmed of fat
- ½ teaspoon of Cattle Boyz Gourmet Seasoning
- Cattle Boyz Original BBQ Sauce

Combine dressing, red wine vinegar, garlic and Pepper Blend in glass pie plate. Makes 2/3 cup marinade. Remove stems from mushrooms. Scrape and discard black gills from around underside of mushrooms with a spoon. Place mushrooms in marinade. Turn to coat. Marinate in refrigerator for 30 minutes. Preheat lightly sprayed electric grill to high. Drain and boil marinade for 5 minutes. Reserve for basting. Cook mushrooms and red onion on grill for 7 to 8 minutes, turning and basting with reserved marinade several times, until onions are tender-crisp. Sear steak on grill for 1 minute per side. Sprinkle both sides with salt and Pepper Blend. Brush with Cattle Boyz Original BBQ Sauce. Remove to cutting board. Cut into thin slices across grain. Arrange on platter. Cut mushrooms into thin slices. Quarter onion slices. Arrange over top of steak to serve. Serves 4