

### Southwestern Barbecued Steaks

1 to 1 1/4 lbs. boneless Harris Ranch beef top loin or rib eye steaks, cut 1 inch thick

#### Glaze:

1/2 cup mild or medium prepared salsa

1/4 cup ketchup

2 tbs. packed brown sugar

1 tsp. Dijon mustard

#### Preparation:

In a small bowl, combine glaze ingredients; mix until blended. Reserve 3/4 cup. Place beef steaks on grill over medium coals. Grill top loin steaks uncovered 16 to 18 minutes (rib eye steaks 12 to 14 minutes) for medium rare to medium doneness, turning once. Brush both sides of steaks with remaining glaze during last 3 to 4 minutes of grilling time. Trim fat from steaks. Carve steaks crosswise into thick slices. Serve with reserved glaze. serves 4.