



## **PEPPERY GRILLED STEAKS WITH TANGY RASPBERRY SAUCE**

- 2-3 Tbsp **TSG Peppery Herb Rub**
- 6-8 Boneless beef top loin (strip) steaks, cut 3/4" thick  
OR
- 6-8 skinless boneless chicken breast halves  
**TSG Raspberry Grilling Sauce**

1. Press rub onto both sides of meat.
2. Grill uncovered over medium, ash-covered coals to desired doneness, (10 to 12 minutes for medium rare to medium steak; 10-14 min. for chicken) turning occasionally.
3. Heat grilling sauce slightly. Serve with meat.

**Makes 6 to 8 servings**