

Skirt Steak with Blue Cheese



Ingredients:

- 1 to 1 ½ lbs. Beef skirt steak (Painted Hills Natural Beef of course)
- 1 container crumbled Feta cheese
- 1 container Blue cheese crumbles
- Cornmeal stuffing mix
- 1 cube butter
- 1 to 1½ cups chicken stock
- Approx. 3 stalks thinly sliced green onions (or rough chopped fresh spinach)
- 1 can sliced water chestnuts

Directions:

Melt butter, combine cornmeal, green onions, ½ cup melted butter, chicken stock, water chestnuts and crumbled cheeses to make a thick paste filling (add additional melted butter if need be).

Spread a thin layer of your cheese paste on the skirt steak, then roll up, tying off the ends first with string (so we don't lose our filling).

Tie along roll at approximately 1 to 1 ½ inch intervals, then slice roll and lay pinwheels on sides in broiling pan. Salt and pepper to taste, and broil on high for approximately 5 to 7 minutes.