



GLAZED NEW YORK STEAK

- 2 Pound New York Strip, Cut Thick
- 4 Ounces Sour Cream
- 2 Ounces Roquefort

DIRECTIONS

1. Broil the steak six to nine minutes on each side.
2. Spread with sour cream and sprinkle with cheese.
3. Replace under the broiler until the cheese is melted.