



LONE STAR BARBECUED CHUCK STEAKS

- 2 Beef Blade (Chuck) Steaks, 1 inch thick
- 2 Cups Texas Barbecue Sauce
- 1/8 Teaspoon Liquid Hot Pepper Seasoning

DIRECTIONS

1. Place steaks in shall glass dish.
2. Add hot pepper seasoning and barbecue sauce; coating evenly.
3. Cover and refrigerator overnight.
4. Remove steaks from sauce and place on a rack in a broiler pan.
5. Broil 2 to 3 inches from heat, for 4 to 5 minutes, basting halfway through.
6. Flip steaks over, broil an additional 4 minutes; basting halfway through.