

SMOKED BEEF TENDERLOIN STEAKS WITH BLUE CHEESE AND PEPPERCORN BUTTER

A 30-minute romp in wood smoke and a savory compound butter take beef tenderloin steaks to a new level. Leftover butter can be used on baked potatoes, pork chops, or toasted bread.

Difficulty: 3/5

Prep time: 10 minutes

Cook time: About 40 minutes

Serves: 4

Pellet recommendation: Oak or Pecan

For the butter:

8 tablespoons (1 stick) butter, at room temperature
3 tablespoons crumbled blue cheese
1 clove garlic, finely minced
1 tablespoon dry sherry or red wine (optional)
1 tablespoon minced fresh chives or parsley
1 teaspoon freshly ground green or black peppercorns
Coarse salt (kosher or sea), to taste

For the steaks:

4 beef tenderloin steaks, 1-1/4 to 1-1/2 inches thick
Olive oil
Traeger Prime Rib Rub, or coarse salt (kosher or sea) and freshly ground black pepper

Make the flavored butter: In a small mixing bowl, combine the butter, blue cheese, garlic, sherry, if using, chives, peppercorns, and salt. Cover and refrigerate until ready to use, or roll into a log in plastic wrap, wax paper, or parchment and freeze for up to 6 months.

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes).

Brush the outside of the steaks with olive oil and season with Traeger Prime Rib Rub. Arrange the steaks directly on the grill grate and smoke for 30 minutes. Transfer the steaks to a plate or platter and place a cast iron skillet on the grill grate. Increase the temperature of the grill to 450 degrees F (High) and preheat the skillet for 10 minutes. Film the bottom of the skillet with olive oil. Arrange the smoked steaks in the skillet and sear, turning once with tongs or a spatula. Transfer the steaks from the skillet directly to the grill grate to finish cooking to the desired

doneness. (Use an instant-read meat thermometer inserted through the side of a steak: Medium-rare will be about 135 degrees F.)

Top the steaks with a dollop of the Blue Cheese and Peppercorn Butter a minute or two before transferring to a platter or plates.

Traeger Tip: Compound butters like the one above are easy to make and great to have on hand in your freezer. Make up your own combinations when your herb garden is lush.