



## **SW Candied Jalapeno Steak Topper**

**Makes 16 servings**

### **Ingredients:**

- Unsalted Butter-1 cup Softened
- Finely Diced Red Kitchen Foods L'il Gems Candied Jalapenos-1 TBLS (or to taste)
- Fresh Cilantro-1/4 cup finely chopped (optional)

### **Directions:**

1. Combine all ingredients and mix well until evenly blended

### **Steak Preparation:**

1. Season your favorite cut of steak with Scovie Award Winning Smokin' Texas Gourmet Dry Rub seasoning and Garlic, Salt, and Pepper Seasoning by applying to both sides.
2. Let seasoned steaks come to room temperature before putting on the grill
3. Grill steak to desired doneness
4. Plate steak and top with 1-2 Tablespoons of steak topper.