

Steak Bites

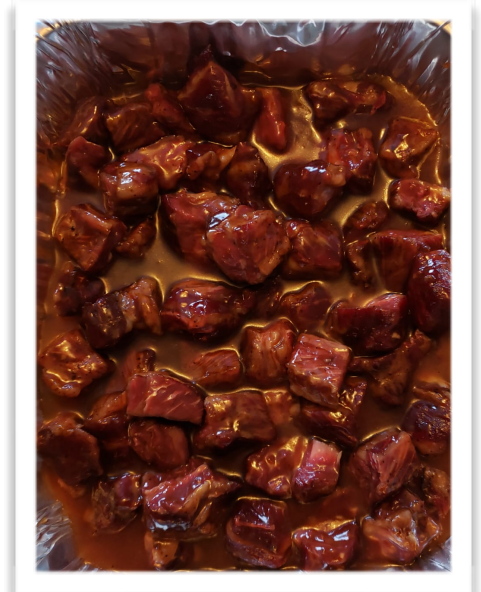
This recipe was created and tested by Wayne Unger, our resident butcher. He has spent some time perfecting it and we are excited to share it with you. Simple seasoning and marinade ingredients that you probably have in your pantry right now! This recipe is a great way to take an ordinary, more cost effective steak and turn it into something extraordinary!! Enjoy!

INGREDIENTS:

- Beef Blade Steaks (or steak of your choosing - any will work)
- Seasoning of choice - be generous with seasoning:
 - Raspberry Chipotle
 - Montreal Steak
 - Mesquite
 - Etc.
- Favourite BBQ Sauce (we of course use our delicious Ol' West BBQ & Dipping Sauce)
- Apple Juice (any fruit juice will work)

DIRECTIONS:

1. Season meat generously.
2. Smoke for 1½ hours at low heat - approximately 170 (we use a Louisiana Grill)
3. Cut into bite size pieces.
4. Place in a deep baking dish.
5. Add BBQ Sauce and stir meat to coat.
6. Add ⅓ cup Apple Juice.
7. Cover and bake in 250 oven for 1½ hours (can be baked in the oven OR put back onto the BBQ Smoker).



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