

STEAK SKEWERS WITH BLUE CHEESE DIPPING SAUCE

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Directions Needed on hand to complete this freezer meal: 8 (9-inch) skewers. Completely thaw in refrigerator. If using wooden skewers, soak them in water while beef is thawing. Prepare a medium fire in a gas or charcoal grill. Thread steak pieces onto skewers. Grill, turning occasionally, for about 10 minutes or until beef is done to your liking. Discard remaining marinade. Meanwhile, in a small saucepan, heat blue cheese mixture over medium heat. Simmer gently, stirring frequently, until cream reduces and thickens into a velvety sauce. Serve as a dipping sauce with steak skewers. *See main recipe for indoor cooking instructions.*

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