



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Steaks with Herb Butter

¼ cup butter	2 tbsp chopped green onion	½ tsp dill weed
1 tbsp chopped chives	2 tbsp chopped parsley	½ tsp salt
¼ tsp tabasco sauce	1 tbsp lemon juice	4 ribeye steaks

Combine butter, green onions, chives, parsley, dill and salt. Melt in a sauce pan until completely mixed. Add tabasco sauce and lemon juice gradually until well blended. Leave on low heat to keep warm.

Place steaks on the grill and cook 5 minutes on each side or done as desired.

Top steaks with herb butter mixture and serve.

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