

Steak Oscar

2 ea Beef Tenderloin Steaks
10 ea Asparagus Spears
4 oz Crab Meat
½ c Hollandaise Sauce



1. Grill the steaks to the desired doneness.
2. Break off the bottom of the asparagus spears and steam until tender.
3. Place the spears, crab and the hollandaise sauce over the top of the steak and enjoy.

I would serve this with French fries because I love them with the hollandaise sauce. My steak will also be on the rare side because it will have more flavor but I know most people like it a little more cooked so if you can don't cook it more than medium.

Oscar is the combination of the asparagus, crab and hollandaise sauce. You can make it over some nice grilled salmon, chicken or even a large portabella mushroom.

Be creative, have fun and enjoy!!!