Blue Cheese Marinade for Steaks

- 2 Tbsp. crumbled blue cheese
- 1 clove garlic, crushed
- ¼ tsp. fresh ground pepper
- ½ tsp. salt
- 1 Tbsp. coffee crystals
- 1 Tbsp. soy sauce
- 1 Tbsp. Worcestershire sauce
- ½ c. olive oil
- 4 sirloin tip steaks (or your choice of cuts)

Pat steaks dry with paper towels and place in a glass container. Mix marinade ingredients in a blender until smooth. Pour over steaks, rubbing in. Cover and marinate 4 hours or overnight, turning occasionally. Grill or broil according to personal preference for doneness.

Serve with Cooper-Garrod Cabernet Sauvignon and Test Pilots