



## GRILLED EYE ROUND STEAKS with WASABI-YOGURT CREAM

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4 Kinderhook Farm beef eye round steaks  
1 1/2 cups plain yogurt, divided  
1 tablespoon finely chopped ginger  
1 tablespoon finely chopped garlic  
1/2 to 1 teaspoon wasabi paste

Combine 1/2 cup yogurt, ginger and garlic in small bowl. Place beef steaks and yogurt mixture in food-safe plastic bag; turn steaks to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

Meanwhile line a strainer with paper towels; set over small bowl. Place remaining 1 cup yogurt in strainer. Cover; let drain in refrigerator 30 minutes or as long as overnight to thicken.

Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, uncovered, 10 minutes for medium rare doneness, turning occasionally. Do not overcook, grass-fed beef cooks very quickly.

Meanwhile combine thickened yogurt and wasabi paste. Set aside.

Carve steaks into thin slices; season with salt and pepper, as desired. Serve with wasabi-yogurt mixture.

**Tip:**  
Two tablespoons prepared horseradish may be substituted for wasabi paste.