



A Recipe from Old Smokey Products Company

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RECIPES // Rene's Screaming Beef Tender

Somehow it makes sense (it helps to know Rene)

Ingredients

- Beef tender
- Olive oil
- Spicy mustard
- garlic salt
- cayenne pepper

Directions

Peel the white connective tissue from the meat. Rinse and dry, then coat with olive oil, then spicy mustard, then garlic salt and cayenne pepper to taste. Put it on a screaming hot Old Smokey and sear viciously. Move away from hottest area of coals for finishing. Allow to rest for 10-15 minutes, covered with foil, for juices to redistribute.