

Pink Adobe Steak Dunnigan

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	medium	onion - finely chopped
1	tablespoon	olive oil
8	ounces	canned green chiles - chopped and drained
1/4	teaspoon	dried oregano
1/2	teaspoon	cilantro - minced
1/4	teaspoon	salt
1	teaspoon	Tabasco sauce
6		12 oz NY Steaks
		hickory smoked salt
2		sweet onions - sliced
4	tablespoons	butter
		juice of 1/2 lemon

Saute onion in oil over medium high heat until softened. Add the remaining sauce ingredients and continue cooking for 5 minutes.

For the steak, rub hickory salt on both sides. Broil or grill to desired doneness, 8-10 minutes for med rare.

Saute sweet onions in butter over medium heat. When soft, add lemon juice and cook for 1 more minute.

Transfer steaks to platter, divide the onions over the top and smother with green chile sauce.