

## **CANDELEROS SOUTHWESTERN GRILL**

**MAKE IT EASY & MAKE IT SPECIAL WITH OUR ENTIRE LINE  
OF SIZZLING SAUCES AND SALSAS!**

### **SMOKEY PEPPER STEAK**

1 cup Candeleros Smokin Red Enchilada Sauce  
2 tspns ground black pepper  
1 tspn chile powder  
1 tspn salt  
4 good size steaks (your favorite kind)  
1/3 cup cream

Use 3 Tblspn of Smokin Red Enchilada sauce and mix with the pepper, chile powder & salt. Rub on the steak and refridgerate for 1 hour. Heat a heavy skillet & sauté the steak until done to your liking. Remove from heat & add the chipotle sauce and cream to the pot. Heat and serve over the steak.