From the kitchen of Debbie Ellingsworth

Beef Fajita

(Marinate the day before; grill and assemble at the tailgate)

Ingredients:

Marinade

4 ounces crumbled blue cheese
2 ounces unsalted butter, softened
½ cup lightly toasted walnuts
¼ cup minced shallots
1 tablespoon fresh lemon juice
¼ teaspoon ground black pepper
1 tablespoon fresh Italian parsley

Accompaniments:

1 fluid ounce vegetable oil
3 bell peppers, any color
2 red or yellow onions, peeled
3 garlic cloves, finely minced
Flour tortillas

Directions:

1. Tenderize the steak with a mallet and slice no more than ¼ inch thick, against the grain, on the bias.
2. Whisk the other marinade ingredients together in a bowl and place in a pan (or plastic freezer bag) with the steak strips, stirring (or shaking the bag) to make sure all the meat is covered. Cover the pan with plastic wrap or place bag in a bowl.
3. Refrigerate at least 2 hours, preferably overnight.
4. At the tailgate, use tongs to place the meat onto a grill, turning once, and continue grilling until done. Place the cooked meat on a clean platter or pan, and discard remaining marinade.
5. Cut onions into thick slices, and cut peppers in half, removing seeds.
6. Mix the oil and garlic, and carefully turn the vegetables in the mixture.
7. Grill the vegetables, then slice them.
8. Wrap the tortillas in foil, and place on grill using indirect heat until they are warm.
9. Assemble the fajitas, and serve with choice of toppings: salsa, hot peppers, sour cream, guacamole, lettuce, etc.