

## Chili Brown Sugar Rub

I Tbsp. Brown sugar
I tsp.chili powder
<sup>1</sup>/<sub>2</sub> tsp. garlic salt
<sup>1</sup>/<sub>2</sub> tsp. black pepper

Mix together and rub on steaks at least ½ hour before grilling. Grill steaks to desired done-ness and serve with Lakewood's Cabernet Franc.

To really spoil yourself top the steak with avocado cream sauce (recipe below), grilled scallions and a diced tomato.

## Avocado Cream Sauce

ripe avocado
 oz cream cheese (softnend)
 Tbsp. Lemon juice
 Tbsp. Warm water

Salt & pepper to taste.

Combine all ingredients in the bowl of a food processor. Blend until smooth and add salt and pepper to taste. Enjoy on a steak or just by the spoonful.