



Grilled Sirloin Steak with Isle of Man Cracked Peppercorn

Mature Cheddar Cheese

Serves 4

Recipe

4 x 6/8oz Sirloin Steaks
250g Isle of Man Cracked Peppercorn Mature Cheddar Cheese
Seasoning
Olive Oil
4 Tomatoes
Watercress

Method

1. Marinade the steaks in olive oil and seasoning for 2 hours.
2. Grill the steaks to your own choice.
3. When the steaks are cooked, top with chunky slices of Cracked Peppercorn Mature Cheddar Cheese and place under a medium grill.
4. When the cheese bubbles and begins to brown, serve.
5. Garnish with grilled or roasted tomatoes and watercress.