

PINWHEEL STEAK STRIPS

2 (1-pound) boneless top round steaks,
about 1-inch thick

Salt and pepper to taste

2 (3-ounce) packages cream cheese,
softened

2 tablespoons chopped fresh chives

1½ teaspoons lemon-pepper seasoning

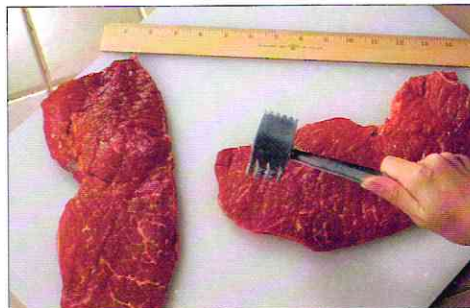
2 cloves garlic, crushed

Additional chopped fresh chives

Pound steaks to ¼-inch thickness, using a meat mallet or rolling pin. Cut each steak lengthwise into 4 strips (about 1½ inches wide). Sprinkle with salt and pepper.

Place cream cheese in a small bowl. Beat at medium speed of an electric mixer until creamy. Stir in 2 tablespoons chives, lemon-pepper seasoning, and garlic. Spread cream cheese mixture down center of each strip of meat. Roll strips, jellyroll fashion, and secure at ends with wooden picks. Place pinwheels in a shallow dish. Cover and chill at least 1 hour.

Transfer pinwheels to a rack in a roasting pan. Cover and bake at 375° for 20 minutes. Uncover and bake an additional 5 to 10 minutes or to desired degree of doneness. Remove wooden picks. Transfer pinwheels to a serving platter. Garnish with chopped fresh chives. Yield: 8 servings.



□ Pound the round steaks to an even thickness with a meat mallet to help tenderize the meat.



□ Slice each steak lengthwise into 4 equal strips, using a sharp knife, and season with salt and pepper.



□ Carefully spread cream cheese mixture down center of each steak strip; roll strips lengthwise, and secure with wooden picks.