

This Free E-Book is brought to you by Natural-Aging.com.

100% Effective Natural Hormone Treatment
Menopause, Andropause And Other Hormone Imbalances
Impair Healthy Healing In People Over The Age Of 30!

Omaha Steaks - Possibly The World's Finest Steaks

By George Royal

Among the finest sources for steaks available, Omaha Steaks is renowned for providing high quality beef and gourmet products to customers across the country and around the world. Their name is well-known among cooks and grillmasters thanks to their continued commitment to providing the best food available. And Omaha Steaks works to make sure that they deliver on that commitment.

Starting in 1917, Omaha Steaks built its reputation on supplying high quality Midwestern steaks to people and businesses looking for choice cuts of excellent beef. This family owned business started out in Omaha, Nebraska and has kept its headquarters there throughout its history and expansion. And this expansion has seen the business stretch into areas including food service, mail order, incentive marketing, telesales, retail and even online sales. And with each successive step, Omaha Steaks further cements its reputation as the place to turn to when looking for quality beef.

However, despite their name, beef is not the only thing on offer from Omaha Steaks. In fact, they also provide very good selections of poultry, veal, pork and lamb and have even moved into offerings of pastas, side dishes and desserts for their customers. And as Omaha Steaks continues to grow, they will undoubtedly expand into new areas of food offerings, giving their customers even more options when they look to Omaha Steaks. And with this wide selection, customers can put something on the menu for those people who want something tasty, but don't want it to be as heavy as steak.

In order to serve their customers better, Omaha Steaks provides a few ways to shop. The most common method for purchasing Omaha Steaks' products is through their mail order and online business. Their steaks are shipped to ensure delivery within seven days of going out, so they will still be fresh when they arrive. Omaha Steaks takes every precaution to ensure that their food is just as good when it arrives as the day it was packed. Which means that your purchases will be consistently excellent.

However, some areas have access to Omaha Steaks through their retail stores. This growing portion of the business is not as large as their mail order and online services, but it is expanding as the company moves into new markets. This not only allows people to have a more personal experience while they are choosing just the right steak, but also gives people the opportunity to take their selections home

immediately and get them on the grill in no time. And, as you would expect, their retail stores provide the same level of quality and commitment to excellence as every other portion of their business.

By taking pride in their service and the quality of their products, Omaha Steaks has moved from a small business in Nebraska to a multinational company providing its customers with a wide selection of foods that have them coming back again and again. And by taking care to take care of their customers, Omaha Steaks is making sure that they are always worth coming back to.

Everything about steaks

<http://steaki.com/>

from cooking steaks, ordering them by mail, preparing steaks and much more including favorite recipes.

Grilled Albacore Tuna Steak Recipes

By Hans Dekker

Grilled Albacore Tuna Steak Recipes by Hans Dekker

Grilled albacore tuna steak recipes add flair to your dinner table. Asians have a way of spicing up any fish dish with their own wasabi powder. This is a Japanese horseradish and many chefs today use this spice to bring a very unique flavor to tuna steak.

Here is just once example of grilled albacore tuna steak recipes that use the spice above. You will need to have the following ingredients to prepare this delectable meal; tuna steaks, ½ cup of teriyaki marinade, 4 ounces of butter or margarine, 1 tablespoon of wasabi powder, 2 chopped green onions, 1 tablespoon of olive oil, peanut oil, or vegetable oil, salt and pepper. First you will need to marinate your tuna steaks in the teriyaki marinade. You should place the tuna steaks in the marinade and turn to coat the entire steak in the marinade. Marinate for at least one hour in a covered dish in the refrigerator. You can marinate overnight if you prefer. When you ready to cook your meal, mix together the wasabi powder and green onions in a bowl and set aside. Get your grill ready; lightly brush your tuna with the oil and season with the salt and pepper. You can use the remaining marinade to baste your tuna steaks while they are grilling. Grill your tuna steaks to desired doneness and serve with the butter.

Instead of using the wasabi butter recipe for your grilled albacore tuna steak recipes you can make your own unique sauce to accompany your delicious meal. You may enjoy a spicier sauce, if so you should try this one. You will need 1/3 cup of your favorite steak sauce, ¼ cup of ketchup, 1 tablespoon of hot sauce or pepper sauce, ¼ cup butter of margarine melted, 1 tablespoon of vinegar, salt, and ½ teaspoon of curry powder. Mix all of these ingredients together and use as a marinade. Also baste your tuna steaks while grilling.

Hans is owner and one of the editors of:

Steaks Guides, a Collection of Free Steak Recipes"



This Free E-Book has been brought to you by Natural-Aging.com.

100% Effective Natural Hormone Treatment
Menopause, Andropause And Other Hormone Imbalances
Impair Healthy Healing In People Over The Age Of 30!