

Score a touchdown every time you serve this tender, tasty treat.

***Pat McCullough's
"Touchdown" Beef
Tenderloin***

6 LB Beef Tenderloin

1 Cup Virgin Olive Oil

1 Package Bleu Cheese

Crumbles

Garlic Salt

McCormick's Montreal Steak Seasoning

Day Before: Rub tenderloin generously with Olive Oil.

Cut several slits on each side of the tenderloin and "stuff" each slit with Bleu Cheese.

Lightly sprinkle entire

tenderloin with Garlic Salt

and McCormick's Montreal Steak Seasoning

Cover, refrigerate and let set till day of feast

Slow cook on grill till desired temperature (usually 40-45 minutes)

Cover and let rest, then slice and enjoy!

The McCullough family are born and raised ND Fans! Pat has always been involved in football programs. He taught and coached football at Penn high School, both of his sons (Patrick Jr. & Ryan) played for Penn High and his youngest went on to play for Western State in Colorado.



ASA Tailgating Team

Pat is Vice-President of ASA, LLC. located in Elkhart, Indiana.

We call him "the grill man" and everyone knows that he is in charge of the grill throughout the tailgating season. It could be his famous tenderloin or his secret sauce for chicken or ribs. Whatever comes off of Pat's grill will be delicious!