

Grilled Herb Mustard Steaks

Ingredients:

- **2 Well-Trimmed Certified Angus Beef Boneless Beef Ribeye Steaks, cut 1" thick**
- **2 Large Cloves of Garlic, crushed**
- **2 tsp. Worcestershire Sauce**
- **2 Tbsp. Dijon-Style Mustard**
- **1 tsp. Dried Basil**
- **1/2 tsp. Pepper**
- **1/2 tsp. Dried Thyme Leaves**

Preparation:

In a glass measure, combine garlic and water; microwave on HIGH 30 seconds. Stir in remaining mustard ingredients; spread onto both sides of beef steaks. Place steaks on grid over medium heat. Grill, uncovered, 12 to 14 minutes for medium rare to medium doneness, turning occasionally. Season steaks with salt, as desired. Carve steaks crosswise into thick slices.

Makes 4 Servings.

