

## Grilled Herb Mustard Steaks

### **Ingredients:**

- 2 Well-Trimmed CAB Bone-In Ribeye Beef Steaks, cut 1" Thick

### **Herb Mustard:**

- 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**

