

Grilled Garlic Stuffed Steaks

Ingredients:

2 Boneless Certified Angus Beef (NY Strip)
Steaks, cut 2" thick (approx. 1 Lb. each)
1 Tbsp. Olive Oil
1/4 C. Very Finely Chopped Garlic
1/2 C. Thinly Sliced Green Onions
1/4 tsp. Salt
1/4 tsp. Pepper

Preparation:

In a small non-stick skillet, heat oil over medium-low heat until hot. Add garlic. Cook and stir for 4-5 minutes or until tender, but not browned. Add onions. Continue cooking and stirring for 4-5 minutes or until onions are tender. Season with salt and pepper; cool completely. Meanwhile with a sharp knife, cut a pocket in each beef steak. Start 1/2" from one long side of steak and cut horizontally through center of steak to within 1/2" thick of each steak pocket. Secure openings with wooden toothpicks. Place steaks on grid over medium, ash-covered coals. Grill, covered, 22 -24 minutes for medium rare to medium doneness; turn occasionally. Remove toothpicks. Carve steaks crosswise into 1/2" thick slices.

Makes 6 Servings.

