

Grilled Strip Steaks with Olive-Oregano Relish

Ingredients:

2 - 3/4" Thick CAB Boneless Strip Steaks
1/3 C Kalamata (or another brine-cured black olive), drained
2 Tbsp Finely Chopped Red Onion
2 tsp Minced Fresh Oregano Leaves
2 tsp Extra-Virgin Olive Oil
Freshly Ground Black Pepper, to Taste

Preparation:

Prepare grill. Pit olives and coarsely chop. In a bowl stir together olives, onion, oregano, oil, pepper, and salt to taste. Pat steaks dry and season with salt and pepper. Grill steaks on an oiled rack set 5 to 6 inches over glowing coals for about 4 minutes on each side for medium-rare. Serve steaks topped with relish.

Alternatively, grill steaks in a hot oiled well-seasoned ridged grill pan over moderately high heat.

Makes 2 Servings.