

Rosemary-Roasted Garlic Strip Steaks

Ingredients:

4 New York Strip Steaks
(about 2.5 lbs.)
1 Head of Garlic
2 tsp Olive Oil, divided
1 Tbsp Fresh Rosemary Leaves,
finely chopped
1/2 tsp Garlic Pepper
1/2 tsp Onion Powder

Preparation:

Preheat oven to 400 degrees F. Peel away outer layers of garlic skin; do not separate cloves. Cut thin layer from top of garlic bulb, exposing tops of individual cloves. Place cut side up in a small bowl. Drizzle with about 1 tsp olive oil. Cover with foil. Bake for 25-30 min. or until garlic in center is soft when pierced with a sharp knife. Cool slightly. Squeeze or scoop the garlic paste from paper layers; discard paper layers. Mash garlic paste with fork or spoon. (May be made to this point up to 2 days in advance and refrigerated until used.) Heat broiler to medium-high heat. In a small bowl, blend garlic paste, the remaining 1 tsp oil, rosemary, garlic pepper, and onion powder. Rub on both sides of each steak. Place steaks on rack on broiler pan or grill. Cook for 6 to 9 minutes per side, or to desired doneness.

Makes 4 Servings

