

Marinated Steak

½ cup olive oil
¼ cup Sherry vinegar
4 garlic cloves crushed
1 T Dijon mustard
1 t Worcestershire sauce
½ t pepper
4 large NY strip steaks 1-½ inch thick

Whisk together oil, vinegar, garlic, mustard, and Worcestershire sauce. Trim off excess fat from the steak and put into a zip lock bag along with the marinade. Remove all the air from the zip bag and refrigerate the steaks. Marinate over night; let the steaks rest for 30 minutes at room temperature before placing the steaks on a hot grill. Grill for 6 to 8 minutes each side. Tent with foil for 10 minutes then cut steak in thin slices.

Bon Appetit!

Carol Frank