

Grilled Dijon, Garlic and Rosemary Marinated New York Steaks



Ingredients *(See featured products on specified page numbers)*

6 New York Strip Steaks

Marinade:

¼ Cup Dijon mustard

1 tbsp. olive oil *pg.10*

3 tbsp. Worcestershire sauce *pg.15*

3 tbsp. low sodium soy sauce

2 tbsp. minced garlic *pg.43*

(about 5 large cloves)

Directions *(Makes 8 servings as an appetizer)*

Mix all of the ingredients together in a small bowl. Pull the steaks out of the refrigerator and place in a shallow baking dish. Pour the marinade over the steaks, and turn them a few times to coat them well. Cover with plastic wrap, and allow the steaks to come to room temperature in marinade for about 30 minutes. This helps them to cook evenly. Pre-heat your barbeque on high for at least 10 minutes and grill steaks to your liking. Allow the steaks to rest for about 5 minutes to let the juices redistribute. Enjoy with roasted red potatoes and your favorite vegetable.

Total time: 50 minutes

For a copy of this recipe and more information on Chef Ryan, please visit www.ktasuperstores.com.

