

Recipes and Suggestions..

Steak & Parmesan-Grilled Vegetables Recipe

Yield: 4 servings

Ingredients: 2 T-bone or Porterhouse Steaks [buy], 1/4 cup Parmesan cheese - grated, 2 tbs. olive oil, 2 tbs. red wine vinegar, 2 red or yellow bell peppers - quartered, 1 large red onion cut crosswise into 1/2" slices

Seasoning: 1 tbs. garlic - crushed, 2 tsp. basil leaves - dried, 1 tsp. black pepper

Directions:

1. In a small bowl, combine seasoning ingredients; mix well.
2. Reserve 4 teaspoons seasoning; press into both sides of beef steaks.
3. Add cheese, oil and vinegar to remaining seasoning, mixing well; set aside.
4. Place steaks in center of grid over medium ash-covered coals; arrange vegetables around steaks.
5. Grill steaks uncovered 14 to 16 minutes for medium rare to medium doneness, turning occasionally.
6. Grill peppers 12 to 15 minutes and onion 15 to 20 minutes or until tender, turning once.
7. Brush vegetables with reserved cheese mixture during last 10 minutes of grilling.
8. Season steaks with salt, as desired.
9. Remove bones.
10. Carve steaks crosswise into thick slices.
11. Serve with vegetables