
Grilled Dijon, Garlic & Rosemary Marinated New York Steaks

Total time: 50 min Yield: 8 servings as an appetizer

Ingredients

6 New York strip steaks
1/4 cup Dijon mustard
1 Tbsp olive oil
1 Tbsp Worcestershire sauce
3 Tbsp low-sodium soy sauce
2 Tbsp minced garlic (about 5 large cloves)
1 Tbsp rosemary (minced)

Prep Time: 50 min Total Time: 50 min

Instructions

Mix all of the marinade ingredients (dijon mustard, olive oil, Worcestershire sauce, soy sauce, garlic, rosemary) 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 the 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.

Recipe brought to you by:

Chef Ryan Covert

Source:

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