



## Grilled T-Bone Steaks with Chimichurri Sauce

**Prep: 15 minutes plus standing**

**Grill: 10 minutes • Serves: 6**

### Chimichurri Sauce

- 4 garlic cloves
- 2 green onions, coarsely chopped
- ¼ cup packed fresh cilantro leaves
- ¼ cup packed fresh Italian parsley leaves
- ¼ cup white wine vinegar
- 1 teaspoon dried oregano leaves
- ¾ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon ground red pepper
- ¾ cup extra virgin olive oil

### Steaks

- 2 T-Bone steaks (about 1 pound each)
- 1 tablespoon olive oil
- 1½ teaspoons favorite steak seasoning

**1.** Prepare Chimichurri Sauce: In food processor with knife blade attached or blender, purée garlic, onions, cilantro, parsley, vinegar, oregano, salt, black pepper and red pepper; with processor running, slowly pour oil through feed tube and purée until emulsified.

**2.** Prepare Steaks: Prepare outdoor charcoal grill for direct grilling. Let steaks stand 30 minutes at room temperature. Brush steaks with oil and sprinkle with steak seasoning.

**3.** Once grill temperature reaches 450°, place steaks on hot grill rack; cook, uncovered, 10 minutes or until internal temperature of steaks reaches 135°, turning once.

**4.** Transfer steaks to cutting board; tent with aluminum foil and let stand 10 minutes before slicing. (Internal temperature of steak will rise to 145° upon standing for medium-rare.) Slice steaks across the grain and serve with Chimichurri Sauce.

*Approximate nutritional values per serving:*

*548 Calories, 50g Fat (12g Saturated), 79mg Cholesterol, 611mg Sodium, 2g Carbohydrates, 1g Fiber, 24g Protein*

### Chef tips:

- > Letting the steaks stand at room temperature up to 1 hour before cooking results in even cooking, and tender, juicier steaks.
- > To prepare a charcoal grill for direct grilling, remove the top grate from the charcoal grill. Place coals in a chimney starter. Spark the coals and let the coals burn until they are covered with a thick layer of gray ash. Spread the coals onto the bottom grate. If the grill does not have a built-in thermometer, attach an oven thermometer to the top grill grate, replace the top grate and close the grill.
- > To create crosshatch marks on steaks, turn the steaks a quarter turn halfway through the grilling time on each side of steaks during first 8 minutes.