



BASIL BALSAMIC RIBEYE

Yield: 4 servings | Prep Time: 40 minutes | Cook Time: 18 minutes

INGREDIENTS:

- 4 – Boneless Ribeyes
(NY Strip can also be used as a substitute)
- 2 tsp. coarse salt
- 2 tsp. black pepper
- 1 C. olive oil
- ¼ C. balsamic vinegar
- 6 Tbsp. fresh, chopped basil
- 1 Tbsp. fresh, chopped Italian flat-leaf parsley
- 3 cloves garlic, minced

DIRECTIONS:

1. Season steaks with salt and pepper.
2. In a bowl, whisk together the oil, vinegar, basil, parsley and garlic.
3. Place the steaks in a sealable bag and add the marinade.
4. Allow to marinate for at least 30 minutes or overnight.
5. While marinating, preheat grill to medium heat.
6. Remove steaks from the marinade and grill approximately 9 minutes per side for medium-cooked steaks.
7. Allow the steaks to rest for 10 minutes, then slice and serve.