



New York Strip Steak

Ingredients

- 4 center cut prime NY strip steaks
- salt and pepper to taste
- 16 peeled garlic cloves
- 4 oz. Gorgonzola, crumbled
- 1 oz. fresh chopped parsley
- 1 stick salted butter

Roasted Garlic Gorgonzola Butter

1. Dice butter, leave at room temperature to soften.
2. Roast garlic in oil or wrapped in foil in skillet over medium heat.
3. Drain and cool garlic.
4. In small bowl, mix garlic, butter, parsley and gorgonzola. Season with salt and pepper to taste.

Grilled NY Strip Steak

1. Turn grill on to medium-high temperature
2. Grill to desired internal temperature and let rest for 10 minutes (internal temperature will rise 5-10 degrees while resting)
 - Rare - grill to 110F and rest
 - Med Rare- grill to 125F and rest
 - Medium - grill to 135F and rest
 - Med Well - grill to 145F and rest
 - Well Done - Try a different recipe!

To Serve:

Cover steaks with equal amounts of garlic gorgonzola butter, plate and serve! Enjoy!