



Father's Day Steaks

Ingredients:

Favorite cut of steak
Thyme
Garlic clove (small)
Zest of 1 lemon
Salt/Pepper
Syrian or Tunisian Olive Oil

Directions:

Light up the grill and get it nice and hot. Remove steaks from fridge, chop fresh thyme and mince the garlic. Oil steaks with either Syrian or Tunisian olive oil, sprinkle with chopped thyme, rub with minced garlic and zest of lemon. Sprinkle liberally with salt and pepper and allow to come to room temperature. Once fire is nice and hot cook steaks to desired temperature about 3 minutes per side for steaks about 1 inch thick depending on how hot your grill is. Allow steaks to rest about 3 minutes before serving (reserve juice from steaks and add to your favorite vinaigrette!!!). ENJOY!



Vinaigrette

Oil and vinegar to tap, taste and treasure

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