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Mediterranean Grilled New York Strip Steak

Serves 4



Ingredients

- 4 *Certified Angus Beef*[®] New York Strip Steaks (1 1/4 to 1 1/2 inches thick)
- 1 tablespoon coarse kosher salt
- 2 teaspoons fresh cracked pepper
- 1 tablespoon fresh rosemary, minced
- 2 teaspoons fresh thyme, minced
- 2 teaspoons finely ground coffee
- 1 red onion, peeled
- 1 pound cherry tomatoes
- 1 tablespoon olive oil

Instructions

1. Combine salt, pepper, rosemary, thyme and coffee. Evenly season steaks with the rub. Cut roots off onion while leaving the core intact. Cut into quarters from the root end to the top. Drizzle onion and tomatoes with olive oil.
2. Preheat grill for steaks and onions. Grill steaks over medium-high heat 5 minutes per side and finish over indirect heat until steaks reach an internal temperature of 125°F for medium rare. Rest at least 5 minutes before serving. Grill onions on two sides 5 minutes on each cut side then finish over indirect heat while lying on the skin side.
3. Grill tomatoes over high heat for 1 to 2 minutes or until skins are blistered.
4. Serve steaks with grilled tomatoes and onion.