

Pan-Grilled New York Strip Steaks with Green Olive Tapenade

Ingredients:

- **2" Thick New York Strip Steaks, each about 1 1/4 pounds**
- **1/2 Cup Slivered Almonds, toasted**
- **1 Lb. Mild Green Brine-Cured Olives, pitted**
- **5 Tbsp. Olive Oil**
- **2 Tbsp. Drained Capers**
- **4 Anchovy Fillets**
- **2 Garlic Cloves**
- **2 Tbsp. Chopped Fresh Rosemary**

Preparation:

Place almonds in food processor and grind finely; transfer to a small bowl. Place olives, oil, capers, anchovies, and garlic in a processor. Blend until fine paste forms. Add almonds; blend 5 seconds. Season tapenade with salt and pepper (Can be made 2 days ahead. Cover and chill.)

Sprinkle steaks generously with salt and pepper. Coat the steaks with the rosemary, pressing to adhere. Heat 2 heavy medium skillets, (preferably cast-iron) over high heat for 5 minutes. Place 1 steak in each pan. Sear steaks 3 minutes; turn over and sear second side 3 minutes. Reduce heat to medium-high. Continue to cook, turning every 3 minutes, until steaks are cooked to desired doneness, about 15 minutes longer for medium-rare (130 °F internal temperature).

Transfer steaks to platter; let stand for 10 minutes. Slice steaks thinly. Serve with tapenade.

Makes 6 Servings.

