

GRILLED LEMON-THYME BEEF STEAKS

Ingredients:

- **2 Well Trimmed Boneless Rib Eye Steaks, Cut 1 Inch Thick**
- **3 Tbsp. Chopped Fresh Thyme**
- **2 Tbsp. Minced Garlic**
- **1 Tbsp. Freshly Grated Lemon Peel**
- **1 Tbsp. Olive Oil**
- **2 tsp. Coarse Ground Black Pepper**
- **2 tsp. Salt**

Preparation:

Combine seasoning ingredients; press evenly onto beef steaks.

Place steaks on grid over medium, ash-covered coals.

Grill steaks 11 to 14 minutes for medium rare to medium doneness; turning occasionally.

Makes 4 Servings

