

Grilled Strip Steaks with Olive-Oregano Relish

Ingredients:

- 2 $\frac{3}{4}$ inch thick Boneless Strip or Rib Eye Steaks
- 1/3 Cup Kalamata (or other brine-cured black olives), drained
- 2 Tbsp. Finely Chopped Red Onion
- 2 tsp. Minced Fresh Oregano Leaves
- 2 tsp Extra-Virgin Olive Oil
- Freshly Ground Black Pepper, to taste

Preparation:

Prepare Grill.

Pit olives and coarsely chop. In a bowl stir together olives, onion, oregano, oil, pepper, and salt to taste.

Pat steaks dry and season with salt and pepper.

Grill steaks on an oiled rack set 5 to 6 inches over glowing coals for about 4 minutes on each side for medium-rare. (Alternatively, grill steaks in a hot oiled well seasoned- ridged grill pan over moderately high heat.) Serve steaks topped with relish.

Makes 2 Servings.

