

GREAT AND EASY NEW YORK STRIP STEAKS

Ingredients:

- **2 New York Strip Steaks, 1" thick**
- **1 Clove of Garlic**
- **1 Tbsp. Light Soy Sauce**
- **3 Tbsp. Dry Vermouth**

Preparation:

Peel garlic and split in half, lengthwise. Rub both sides of the meat with the garlic.

Place steaks in pan. Sprinkle half the soy sauce and vermouth over steaks.

With your fingers, massage the meat. Turn steaks over and repeat. Let sit for 30 minutes.

Grill over high heat for 4 minutes and turn over.

To test for doneness, touch steak. If soft, the meat is rare; if it springs back it's medium rare; and if firm the meat is well done. Season to taste.

Makes 2 Servings

