

## HONEY MUSTARD STEAKS & GRILLED ONIONS

### **Ingredients:**

- **4 Well-Trimmed Boneless Beef Rib Eye Steaks, Cut 1 Inch Thick**
- **1 Large Red Onion, Cut Into 1/2 Inch Thick Slices**

### **Glaze:**

- **1/3 Cup Coarse-Grain Dijon-Style Mustard**
- **1 Tbsp. Chopped Parsley**
- **1 1/2 Tbsp. Honey**
- **1 Tbsp. Cider Vinegar**
- **1 Tbsp. Water**
- **1/4 tsp. Hot Pepper Sauce**
- **1/8 tsp. Coarse Ground Black Pepper**

### **Preparation:**

Combine glaze ingredients.

Place beef steaks and onions on grill over medium heat; brush both with glaze. Grill, uncovered, 11 to 14 minutes until steaks are medium rare to medium doneness and onion is tender, turning occasionally and brushing with glaze.

**Makes 4 Servings**

