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▶▶▶▶ January 2013 ◀◀◀◀

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Peppered Ribeye Steaks with Grilled Sweet Peppers

Prep Time: 20 mins

Cook Time: 11 mins

Rest Time: 1 h

Total Time: 31 mins

Ingredients

- 4 beef, ribeye steak, cut 1 inch thick
- 1 tablespoon paprika
- 1 tablespoon garlic powder
- 2 teaspoon thyme, dried
- 2 teaspoon oregano, dried
- 1 1/2 teaspoon lemon-pepper seasoning
- 1 teaspoon salt
- 1/2 teaspoon pepper, black ground
- 1/2 teaspoon pepper, cayenne
- 4 medium pepper(s), green, bell, or red, yellow and/or orange, seeded and quartered
- 4 teaspoon oil, olive
- 2 tablespoon basil, fresh
- 2 tablespoon vinegar, balsamic
- 1 tablespoon oil, olive

Preparation

Peppered Ribeye Steaks:

- 1) Trim fat from meat. Brush steaks with oil. In a small bowl, combine paprika, garlic powder, thyme, oregano, lemon-pepper seasoning, salt, black pepper, and cayenne pepper. sprinkle paprika mixture evenly over meat; rub in with your fingers. Cover steaks and chill for 1 hour.
- 2) Place steaks on the rack of an uncovered grill directly over medium coals. Grill until desired doneness, turning once. (Allow 11 to 15 minutes for medium-rare doneness [145°F] or 14 to 18 minutes for medium doneness [160°F].) Cut steaks into serving-size pieces. Serve with Grilled Peppers.



Grilled Peppers:

Seed and quarter 4 yellow, red, and/or orange sweet peppers. Brush peppers with 4 teaspoons olive oil. Place pepper quarters on grill rack directly over medium coals. Grill for 12 to 15 minutes or until peppers are crisp-tender and lightly browned, turning once. Remove peppers from grill; cool slightly. Cut peppers into wide strips. Place peppers in bowl. Add 2 tablespoons snipped fresh basil and 2 tablespoons balsamic vinegar; toss well. Serve immediately or cool to room temperature.