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Grilled Steaks

1 medium T-bone steak
1 medium New York strip steak
1 medium rib-eye steak
2 medium beef tenderloin steaks
2 slices bacon
1/4 cup salt
1/4 cup pepper
1/4 cup garlic powder

In a bowl, mix together 1/4 cup salt, 1/4 cup white pepper, and 1/4 cup garlic powder. Season steaks with mix. Set aside. Preheat oven to 375 degrees. Place bacon in oven and cook for about 5 to 8 minutes. Take out of oven and wrap around tenderloin steak. Secure with a toothpick. Place all steaks on medium-heat grill. Cook T-bone for about 2 minutes per side; strip steak for about 5 minutes per side; rib-eye for about 3 to 4 minutes per side; tenderloin for about 4 minutes per side. Remove from grill and serve.

Makes 5 servings