

## **Grilled Herb Mustard Steaks**

Recipe Cookbook: Fabulous Food Associations

Prep Time: 15 minutes

Cooking Time: 16-18 minutes

### **INGREDIENTS:**

2 large cloves garlic, crushed

2 tsp water

2 TBS Dijon mustard

1 tsp dried basil leaves

1/2 tsp pepper

1/2 tsp dried thyme

two 12-14-oz boneless beef top loin steaks, each about 1" thick, trimmed

### **DIRECTIONS:**

In glass measure, combine garlic & water - microwave 30 seconds on high power. Stir in mustard, basil, pepper & thyme. Spread this onto both sides of the steaks. If ahead of time, lay steaks in a glass or ceramic dish & brush with the marinade. Cover & refrigerate for up to 24 hours.

Prepare a charcoal or gas grill so that it is medium hot.

Grill steaks, uncovered 16-18 minutes for medium rare (140 degrees F) to medium (150 degrees F). Turn 2 or 3 times during cooking.

Serves: 4