

Lemon-Herbed Steak and Vegetables

Recipe Cookbook: Fabulous Food Associations

Prep Time: 15 minutes

Cooking Time: 15-18 minutes

INGREDIENTS:

2 approximately 1 lb, 1"-thick boneless beef top loin steaks, well-trimmed
2 TBS butter, melted
1 TBS fresh lemon juice
1 package (16 oz) frozen vegetable combination (broccoli, cauliflower, carrots)
2 large cloves garlic, crushed
2 tsp lemon, freshly grated peel
1 tsp thyme, dried
1/4 tsp pepper

DIRECTIONS:

Combine garlic, lemon peel, thyme & pepper. Remove 1 TBS seasoning - press evenly into both sides of beef steaks. Stir butter, lemon juice + 1/4 tsp salt into remaining seasoning - set aside.

Place steaks on grid over medium, ash-covered coals. Grill, uncovered 15-18 minutes for medium-rare to medium doneness, turning occasionally.

Meanwhile, prepare vegetables according to package directions. Combine with reserved butter mixture; toss to coat.

Carve steaks crosswise into thick slices; season with salt, as desired. Serve with vegetables.

Serves: 4