

Peppered Rib-Eye Steaks

SOURCE: Southern Living, JUNE 2000 (1997 Hall of Fame)

INGREDIENTS:

2 1/2 tsp freshly ground black pepper

1 TBS dried thyme

1 1/2 tsp salt

4 1/2 tsp garlic powder

1 1/2 tsp lemon pepper

1 1/2 tsp ground red pepper

1 1/2 tsp dried parsley flakes

6 (1 1/2"-thick) rib-eye steaks

3 TBS olive oil

Garnish: fresh thyme sprigs

DIRECTIONS:

Combine first 7 ingredients. Brush steaks with oil - rub with pepper mixture - cover/chill 1 hour.

Grill (covered with grill lid) over medium-high heat (350°-400°F) 8-10 minutes on each side or to desired degree of doneness. Garnish, if desired.

Yield: 6 servings