

New York Strip Chicago Style



Rated: ★★★★★

Submitted By: TEDM

Photo By: stephie

Prep Time: 15 Minutes

Cook Time: 10 Minutes

Ready In: 1 Hour 25 Minutes

Servings: 2

"New York Strip on a grill has never been easier. This recipe is easy and ingredients are usually around the house!"

INGREDIENTS:

1 tablespoon extra virgin olive oil
1 clove garlic, minced
1/2 teaspoon ground cinnamon
1/2 teaspoon white sugar

2 tablespoons apricot preserves
2 (1/2 pound) New York strip steaks, 1
inch thick
salt and pepper to taste

DIRECTIONS:

1. In a shallow glass dish, mix the olive oil, garlic, cinnamon, sugar, and apricot preserves. Mix well, as the preserves tend to stick until warm.
2. With a knife, make several shallow slashes in both sides of the steaks. Sprinkle with salt and pepper. Place steaks in the dish with the sauce, and turn to coat. Cover with plastic wrap, and refrigerate for at least 1 hour.
3. Preheat grill for high heat.
4. Lightly oil the grill grate. Place steaks on the grill, and discard any remaining sauce. Grill steaks 10 minutes, turning occasionally, or to desired doneness.



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