



BBQ NY Strip

Savannah · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 30 mins

Description

A quick and easy way to make a tasty tender NY strip steak on the grill Marinate for a minimum of 2 hours

Ingredients

— - 4 (6 ounce) New York strip steaks - ½ cup extra virgin olive oil - ½ cup Worcestershire sauce - ¼ cup steak seasoning - 4 tablespoons minced garlic - 1 tablespoon red wine vinegar - ½ teaspoon dried basil - ½ teaspoon Italian seasoning

Instructions

1. Pierce steaks on all sides with a fork . Whisk olive oil
2. Worcestershire sauce
3. steak seasoning
4. garlic
5. vinegar
6. basil
7. and Italian seasoning together in a bowl and pour into a resealable plastic bag. Add steaks
8. coat with the marinade
9. squeeze out excess air
10. and seal the bag. Marinate in the refrigerator for at least 2 hours. When ready to cook
11. preheat an outdoor grill for high heat and lightly oil the grate. Remove steaks from the marinade and shake off excess. Discard the remaining marinade. Cook steaks on the preheated grill for 7 minutes on each side
12. or to desired doneness. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.