



## Beef Steaks with Parmesan-Grilled Vegetables

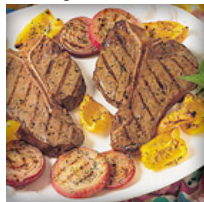
### Ingredients:

- 2 beef T-bone or Porterhouse steaks, cut 1-inch thick (about 2 pounds)
- 1/4 cup grated Parmesan cheese
- 2 tablespoons olive oil
- 2 tablespoons red wine vinegar
- 2 medium red or yellow bell peppers, quartered
- 1 large red onion, sliced (1/2-inch)

### Seasoning:

- 1 tablespoon minced garlic
- 2 teaspoons dried basil
- 1 teaspoon pepper

Makes: 4 servings  
Prep Time: 10 minutes  
Grilling Time: 20 minutes



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### Directions:

1. Preheat grill to medium heat.
2. Combine seasoning ingredients.
3. Remove 4 teaspoons; press onto beef steaks.
4. Add cheese, oil and vinegar to remaining seasoning; mix well.
5. Place steaks in center of grid on grill and arrange vegetables around steaks.
6. Grill steaks, uncovered to desired doneness, turning occasionally.
7. Grill bell peppers 12 to 15 minutes and onion 5 to 20 minutes or until tender, turning once.
8. Brush vegetables with cheese mixture during last 10 minutes.
9. Carve steaks. Season with salt and pepper.
10. Serve with vegetables.

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*Recipe and photo courtesy of The Beef Checkoff.*