

Quick Cooking



GRILLED STEAK AND POTATOES  
WITH GARLIC BUTTER

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SERVES 4

To speed things up, grill the steaks and potatoes at the same time—place the steak on one side of the grill and the potatoes on the other side.

**1 1/2** pounds small red potatoes, scrubbed and halved

**1** tablespoon olive oil

Salt and pepper

**4** tablespoons unsalted butter, softened

**2** tablespoons minced fresh parsley

**3** garlic cloves, minced

**4** boneless strip steaks, about 1 inch thick

1. Toss potatoes and oil in medium microwave-safe bowl and season with salt and pepper. Cover with plastic wrap and microwave on high power until slightly softened, about 4 minutes, tossing potatoes halfway through cooking.
2. Beat butter with fork in medium bowl until light and fluffy. Mix in parsley, garlic, 1/2 teaspoon salt, and pepper to taste.
3. Sprinkle steaks with salt and pepper. Grill steaks over hot fire until well browned on both sides and internal temperature reaches 125 degrees (medium-rare), 5 to 6 minutes per side. Grill potatoes, starting cut side down and turning several times, until soft and grill-marked, 7 to 8 minutes.
4. Transfer steaks to serving platter and top each steak with 1 tablespoon parsley butter. Cover with foil and let rest 5 minutes. Toss potatoes with remaining tablespoon parsley butter in serving bowl. Serve steaks with potatoes.