

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.

- 1½ 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, ½ 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.