

Grilled Steaks Balsamico

Category: Beef

Servings: 2

Rating: 10

Source: Based on a recipe published in BH&G

Description:

The original recipe was the "Best of Beef" grand prize winner at the 2003 National Beef Cook-off, created by Lori Welander of Richmond, Virginia. We served a Tenuta Sette Ponti Oreno from Tuscany with this and it matched beautifully. Any good super-Tuscan would do, though.

Ingredients:

lbalsamic vinegar	1/8 cup inexpensive cooking grade
lbrown sugar	one teaspoon
lgarlic	2 medium cloves
lSea salt	to taste
lpepper	to taste
lfig preserves	1/8 cup
lolive oil	1/4 cup, or so
lrib-eye steak	two individual steaks
lbalsamic vinegar	best quality, thick and rich, to taste
lBoursin cheese	1/2 of a 5 ounce package, herbs and garlic

Instructions:

Blend the garlic, sugar, cooking balsamic vinegar, fig preserve, and salt and pepper in a small food processor, adding the olive oil in a slow stream until the marinade is thick and creamy. Marinate the steaks in the marinade for at least two hours in the refrigerator.

Drain the steaks and discard the marinade. BBQ on high heat, searing the steaks on both sides, being careful not to burn them. Move the steaks away from the direct heat and continue cooking until they are done, about 8 minutes all together for medium-rare.

Meanwhile, heat the cheese over very low heat until it has melted, watching carefully to ensure that it doesn't form a crust on the bottom.

After the steaks have rested for a few minutes, drizzle them with the high quality balsamic and top with the melted cheese.