

Grilled New York Strip Steaks with Onion and Bell Peppers

Ingredients

4 boneless New York Strip Steaks
1 tablespoon plus 1 teaspoon prepared steak grill seasoning
1 onion, cut into ½-inch wedges
1 medium gourmet red pepper, cut into ½-inch strips
1 medium green bell pepper, cut into ½-inch strips
2 teaspoons olive oil
4 slices Muenster cheese

Directions

Prepare grill for medium heat.

Sprinkle steaks with 1 tablespoon steak grill seasoning.

Mix together 1 teaspoon steak grill seasoning, onion, bell peppers and olive oil in a large bowl then place vegetables in a grill basket.

Set steaks and grill basket on grill rack. Cover grill then cook for 8 to 10 minutes or until steak reaches desired degree of doneness. Turn steaks once during cooking time and stir vegetables 2 or 3 times. Place cheese on steaks.

Cover grill, and cook about 1 minute more or until cheese is melted.