



SERVES:

PREP TIME: **15** MINUTESGRILLING TIME: **6** TO **8** MINUTES

- 4 New York strip steaks, each 10 to 12 ounces and about 1 inch thick, trimmed of excess fat
- Extra-virgin olive oil
- Kosher salt
- Ground black pepper

**// VINAIGRETTE**

- 1 tablespoon minced shallot
- 2 teaspoons red wine vinegar
- 1 teaspoon Dijon mustard
- 2 cups (about 20) cherry tomatoes, each cut into quarters
- ¼ cup finely chopped fresh basil leaves
- 2 ounces crumbled Gorgonzola cheese (½ cup)



## Strip Steaks

WITH TOMATO AND BLUE CHEESE VINAIGRETTE

- 1. Prepare the grill for direct cooking over high heat (450° to 550°F).**
  - 2. Lightly brush the steaks on both sides with oil and season evenly with salt and pepper.** Allow the steaks to stand at room temperature for 15 to 30 minutes before grilling.
  - 3. In a medium bowl whisk the shallot, vinegar, mustard, ¼ teaspoon salt, and ¼ teaspoon pepper.** Slowly whisk in 2 tablespoons of oil, forming a smooth vinaigrette. Add the tomatoes and basil. Mix well.
  - 4. Brush the cooking grates clean.** Grill the steaks over *direct high heat*, with the lid closed as much as possible, until cooked to your desired doneness, 6 to 8 minutes for medium rare, turning once or twice (if flare-ups occur, move the steaks temporarily over indirect heat). Remove from the grill and let rest for 3 to 5 minutes. Add the cheese to the vinaigrette. Mix gently. Serve the steaks warm with the vinaigrette spooned over the top.
- Access the grocery list for this recipe on your mobile device. [timetogrill.mobi](http://timetogrill.mobi).*

