

Grilled NY Strip Steaks

Salt and Pepper

2 tbs. oil

About an hour before grilling, remove steaks from the refrigerator and sprinkle both sides with salt and pepper. Allow steaks to come to room temperature.

Meanwhile make a butter mixture for your steak. If also grilling corn on the cob double this recipe

4 tbsp. softened unsalted butter

1 sprig of fresh rosemary or 1tsp. dried

2 cloves garlic minced

Mix the rosemary into the butter mixture with the minced garlic.

Heat grill to high and oil grates with olive oil. Or once the charcoal is ready, add the mesquite chips to the hot coals. Steaks should always be cooked on high heat. If using a gas grill, place some chips in aluminum foil and place on the grates. Wait until you see smoke and then add your steaks.

Place steaks on the grill and cook on high lid closed for about 5 minutes. Turn steaks over using tongs and grill another 5 minutes. This should get you a medium rare steak but you can cook to your liking.

Remove steaks from the grill and place 1 tbsp. of the butter mixture over each steak and let stand at least rest for 5 minutes. You should always do this whether or not using a butter mixture. It allows the juices to re-incorporate back into the steaks.

Grilled Shrimp

6 of the biggest shrimp or prawns you can find more if needed

1 stick softened unsalted butter

3 cloves of garlic minced finely

1tsp. creole seasoning optional

Remove the heads and legs from the shrimp but leave the shells on them. Split the shells down the middle with a sharp knife and devein the shrimp. Be careful not to cut yourself.

Melt the butter and garlic in the microwave. This takes only about 30 seconds to a minute.

Place shrimp in a bowl and pour half the butter mixture over them. Let them marinate about 30 minutes to an hour. This gives the butter and garlic marinade time to dig into the shrimp.

Place on hot coals for about 2 minutes per side; remove from heat. Time may vary depending on the size of the shrimp.

Grilled Corn

Wrap corn on the cob in foil and roast for about 30 minutes or until done. Times may vary.

Take the steak butter mixture and spread over the hot corn; sprinkle with salt and pepper and you are in business.

Cooking steaks..... Never puncture your steaks with a fork or knife. It causes the juices to run out and makes your steak tough.