

Grilled New York Sirloin With Horseradish & Gorgonzola Butter

Chef John Hughes
The GYPSY KITCHEN
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Servings: 2

2 New York Sirloin Steaks (8-10 Ounce Each)

1 Tablespoon Extra Virgin Olive Oil

1/2 Tablespoon Balsamic Vinegar

1/2 Teaspoon Dried Rosemary, crushed

To Taste Kosher Salt

To Taste Cracked Black Pepper

2 Tablespoons Unsalted Butter, softened

1 Tablespoon Gorgonzola Cheese

1 Teaspoon Horseradish

Dash Hot Pepper Sauce

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Trim all excess fat from each of the New York Sirloins. In a large zip-lock bag, combine the olive oil, balsamic, rosemary, salt and pepper. Add the sirloins to the bag and zip-closed. Shake so as to fully coat the steaks with the marinade. Let stand at room temperature for up to one hour.

Preheat grill to medium-high. In a small bowl, combine the softened butter, gorgonzola, horseradish and hot pepper sauce. Using a fork, mix all ingredients together and set aside until ready to use.

Remove the steaks from the marinade and place each on the heated grill, parallel to the grill grates. Leave the steaks alone for 3 minutes then gently flip over and grill on other side for 3 minutes more. Now carefully turn the steaks over at a 90-degree angle to the grill grates and cook an additional 2 minutes. Flip once again, keeping the steak at the 90-degree angle. Carefully cover the top of each steak with the gorgonzola-horseradish butter and finish cooking the steaks, making sure that the butter just begins to melt.

Remove from the grill and place on warm dinner plates, serve with fresh vegetables and oven roasted potatoes...enjoy!!!

Per Serving (excluding unknown items): 401 Calories; 35g Fat (78.2% calories from fat); 21g Protein; 1g Carbohydrate; trace Dietary Fiber; 103mg Cholesterol; 161mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 0 Fruit; 5 Fat; 0 Other Carbohydrates.