
Grilled Ribeye Steaks with Sundried Tomato and Mushroom Topping

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

Servings: 4

Preparation Time: 15 minutes

Start to Finish Time: 30 minutes

You may substitute the sundried tomatoes with sundried tomato bread spread made by The Bread Dip Company.

4 8 to 14 ounce ribeye steaks

1/4 cup olive oil

2 tablespoons garlic, crushed

freshly cracked black pepper, to cover

TOMATO MUSHROOM TOPPING

2 cups sun-dried tomatoes, minced

1 1/2 tablespoons garlic, minced

2 cups mixed fresh mushrooms, diced

1/2 cup olive oil

Prepare the steaks by coating both sides with olive oil, crushed garlic and freshly cracked black pepper. Allow steaks to marinate for 15 minutes.

Prepare the sun-dried tomato and mushroom topping. Place minced tomatoes and garlic in a bowl. Add the diced mushrooms and olive oil. Mix ingredients and set aside.

Preheat the grill. Remove steaks from pan and let excess marinade drip off. Place steaks on preheated grill and cook 3 to 4 minutes. Turn steaks and cook another 3 to 4 minutes. Top steaks with tomato and mushroom mixture. Close lid on grill and cook another 3 to 4 minutes or until desired doneness.

Serving Ideas: Serve steaks with steamed fresh asparagus and baked potatoes with sour cream and chives.

Suggested Wine: Young Napa Cabernet Sauvignon

Beef/Veal Entrees

Per Serving (excluding unknown items): 433 Calories; 41g Fat (82.0% calories from fat); 4g Protein; 16g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 525mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 8 Fat.

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