WEBER'S
REAL GRILLING

New York Steaks

with Roquefort Butter

PREP TIME: 10 minutes
GRILLING TIME: 6 to 8 minutes

BUTTER

- 4 tablespoons (1/2 stick) unsalted butter, at room temperature
- 2 ounces (about 1/3 cup) crumbled blue cheese, such as Roquefort
- 1/4 teaspoon granulated garlic
- 1/4 teaspoon freshly ground black pepper

- 4 New York strip steaks, about 8 ounces each and 1 inch thick
- Extra virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 4 lemon wedges

1. To make the butter: In a small bowl, combine the butter ingredients. With the back of a fork, mash the butter mixture together until evenly distributed.

2. Trim most of the exterior fat from the steaks. Allow to stand at room temperature for 20 to 30 minutes before grilling. Lightly brush or spray both sides of the steaks with olive oil and season with salt and pepper to taste. Grill over *Direct High* heat until cooked to desired doneness, 6 to 8 minutes for medium-rare, turning once (if flare-ups occur, move the steaks temporarily over *Indirect High* heat). Remove from the grill and let rest for 3 to 5 minutes. Serve warm with the butter smeared over the top and lemon wedges served on the side.

Makes 4 servings

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