

Barbecued Steaks on Garlic Toast



PREPARATION TIME
5 minutes



COOKING TIME
35 minutes



PERFECT PARTNER
country fries



Extra-virgin olive oil is the most expensive of the olive oils and not necessary to use when cooking. Save the expensive oil for salad dressing and use "pure" olive oil for cooking.

SHOPPING LIST

- steaks • French bread

ON HAND

- garlic • olive oil
- salt • pepper

INGREDIENTS

- 1 large bulb garlic
- 1 tablespoon olive oil
- 4 (¾-inch) rib eye steaks
- 8 thin slices French bread
- ¼ teaspoon salt
- ¼ teaspoon pepper

SERVES 4

COOK'N *Express*

- Look for jarred garlic in the refrigerator section of the supermarket when time is tight. Cook the garlic in oil in a skillet until soft and tender, then mash and spread on toasted French bread slices.

Make Ahead

Slice up leftover steaks for a delicious warm steak salad the next day.

VARIATION

Try this recipe with center-cut pork chops instead of the rib eye steaks.

1 Preheat grill. Place garlic bulb on a large piece of heavy-duty foil. Brush with olive oil. Seal foil.



2 Grill garlic 4 inches from heat for about 15 minutes or until very soft. Remove from grill.

3 Place steaks on grill. Grill for about 5 minutes, turning once, on each side for medium.



4 Toast bread slices on grill. Squeeze soft garlic from skins onto bread slices. Sprinkle with salt and pepper. Serve steaks on toast.