



# Rosemary-Lemon Grilled T-Bones

Serves Serves 6

## Ingredients:

1 cup of olive oil  
1/3 cup of fresh lemon juice  
1/3 cup of chopped fresh rosemary  
Freshly ground black pepper  
Kosher salt  
6 (12 to 14-ounce) T-bone steaks, each about ¾-inch to 1-inch thick

## Directions:

1. In a large, glass baking dish, combine first 4 ingredients; add steaks and turn to coat. Cover and chill for 5 hours.
2. Prepare barbecue (medium-high heat). Remove steaks from marinade, discarding marinade.
3. Sprinkle the steaks with kosher salt and then grill to desired doneness (grilling the meat for 4 minutes per side will yield rare meat.)
4. When steaks are done, transfer to a plate. Serve.

**MainIngredient:** Beef

**CookingMethod:** Grill

**Holiday:** Father's Day

**RecipeIntro:** Rosemary and lemon complement the robust flavor of T-bone steak.

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**Season:** Fall