



Recipes

STEAKS BALSAMICO

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| 1/4 cup (50 mL) oil | 1/4 tsp (1 mL) salt |
| 1/4 cup (50 mL) balsamic vinegar | 1/4 tsp (1 mL) freshly ground pepper |
| 2 tbsp (25 mL) packed brown sugar | 3 cloves garlic, crushed |
| 1 tsp (5 mL) Dijon mustard | 4 strip loin steaks, 1 inch (2.5 cm) thick |
| 1/2 tsp (2 mL) basil, crumbled | |

To prepare marinade, combine all ingredients except steaks in a heavy zip-lock plastic bag. Add steaks and squeeze bag to coat steaks with marinade; seal bag. Let stand for 30 minutes. Remove steaks from marinade; discard marinade. Grill steaks over medium heat on natural gas barbecue to desired doneness. Serves 4.