

Grilled T-Bone Steaks and Peppers

- 4 beef T-Bone or Porterhouse steaks, cut 1 inch thick
- 4 small red, yellow or green bell peppers, cut into quarters
- Green Onion & Garlic Butter
- Salt and pepper

1. Place steaks and bell peppers on grid over medium, ash-covered coals. Grill, uncovered, 14 to 16 minutes until steaks are medium rare to medium doneness and peppers are tender, turning occasionally.
2. Top each steak with 2 teaspoons Green Onion & Garlic Butter. Combine bell peppers with 2 tablespoons Green Onion & Garlic Butter in medium bowl; toss. Serve steaks with bell peppers. Season with salt and pepper, as desired.