

## ***ROSEMARY-PEPPER BEEF WITH STEAK FRIES***

4 Boneless beef top loin steaks, cut 1" thick (approx. 8 oz. each)

½ bag (14 OZ.) frozen steak fries

salt

1 T. olive oil

2 tsp finely chopped fresh rosemary

2 large cloves garlic; crushed

¾ tsp. coarse ground black pepper

1. In a large bowl, combine seasoning ingredients. Remove approximately 2 teaspoons seasoning mixture; press evenly into both sides of each beef steak.
2. Add potatoes to remaining seasoning mixture in bowl; toss to coat.
3. Place steaks in center of grid over medium, ash-covered coals. Arrange potatoes around steaks. Grill, uncovered, 15 to 18 minutes for medium rare to medium doneness; turn steaks and potatoes occasionally.
4. Season potatoes with salt, as desired. Serve with steaks.

