

GRILLED BEEF STEAK & COLORFUL PEPPERS

Total preparation and cooking time: 30 minutes

2 beef Porterhouse or T-bone steaks, cut 1 inch thick (about 2-1/2 pounds)

2 small red, yellow or green bell peppers, quartered

Parsley Pesto:

1/2 cup packed fresh Italian parsley leaves

4 large cloves garlic, minced

3 tablespoons olive oil

1. Place pesto ingredients in small bowl of food processor or blender container. Cover; process until finely chopped.
2. Spread pesto on beef steaks and bell peppers. Place steaks and peppers on grid over medium, ash-covered coals. Grill, uncovered, 14 to 16 minutes for medium rare to medium doneness and until peppers are tender, turning occasionally.
3. Carve steaks. Season with salt and pepper. Serve with peppers.

Makes 4 servings.

Cook's Tip: To broil, place steaks and peppers on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Broil 15 to 20 minutes for medium rare to medium doneness and until peppers are tender, turning once.