



GRILLED NEW YORK STRIP STEAK WITH CORN SALAD

2 New York Strip steaks
3 tbsp olive oil divided
1 tbsp lime juice
1/4 tsp salt
1 1/2 cups corn fresh corn
1 1/2 cups cherry tomatoes, halved
1/2 cup cucumber, finely chopped
2 tbsp fresh basil, minced
1/3 cups crumbled feta cheese
Salt and Pepper



- Trim steaks of any excessive fat.
- Salt and pepper on both sides.
- Let steaks rest for 45 minutes before grilling.
- Whisk together 2 tablespoons of oil, lime juice, and salt in a small bowl and set aside.
- Grill corn over medium-heat for 8 minutes – turn ¼ every 2 minutes.
- Pour corn into a large bowl, cool slightly and add tomatoes, cucumber, and basil. Refrigerate until ready to serve.
- Right before serving, drizzle with dressing, feta cheese.
- Turn all knobs on your Alfresco Grill to “OFF” and then turn on the gas supply.
- Lift the hood, depress the igniter button and immediately push and turn the burner control knob 90° counter-clockwise to “MAX” position for the cooking surface you will use.
- Let it heat for 1 minute and oil the grates.
- Sear steaks for 8 minutes until medium rare.
- Let steaks rest for 4 minutes then serve with corn salad.

Note: When using the Sear-zone™ you are grilling your meat using 1500° Infrared Technology which means the food will cook 30-50% faster. Please adjust the recipes accordingly.