

Friday, August 1, 2008

**Black Pepper New York Strip Steaks with Horseradish Sauce**

Serves: 4

Prep time: 10 minutes

Grilling time: about 8 minutes

**Sauce**

3/4 cup sour cream

2 tablespoons prepared horseradish

2 tablespoons finely chopped fresh Italian parsley

2 teaspoons Dijon mustard

2 teaspoons Worcestershire sauce

1/2 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

4 New York strip steaks, 10 to 12 ounces each and about 1 inch thick, trimmed of excess fat

2 tablespoons extra virgin olive oil

2 tablespoons Dijon mustard

3/4 teaspoon kosher salt

3/4 teaspoon freshly ground black pepper

1. In a medium bowl thoroughly mix the sauce ingredients.
2. Lightly brush the steaks on both sides with the oil, and then smear the mustard on both sides. Season evenly with the salt and pepper. Let the steaks sit at room temperature for 20 to 30 minutes before grilling.
3. Brush the cooking grates clean. Grill the steaks over **direct high heat** (450°F to 550°F), with the lid closed as much as possible, for about 6 minutes, turning once and swapping their positions as needed for even cooking. Move the steaks over **indirect high heat** and cook, with the lid closed, until they reach your desired doneness, about 2 minutes for medium rare. Remove from the grill and let the steaks rest for 3 to 5 minutes. Serve the steaks warm with the sauce on the side.

**Grilling Tip:**

An instant-read thermometer will reliably tell you the doneness of a steak if its sensor is right in the middle. Otherwise use the "touch test," which gauges doneness by the firmness of a steak. Your last resort is to cut open the underside of a steak and judge doneness by the color of the meat.