



Garlic Steak with Garlic Confit

Ingredients

- 8 cloves garlic, minced
- 1 tablespoon olive oil
- Salt and freshly ground black pepper, to taste
- 2 (12 oz) New York strip steaks
- 12 whole garlic cloves, peeled
- 1 cup olive oil (for confit)
- 1½ tablespoons balsamic vinegar

Instructions

- **Marinate the Steaks**

In a small bowl, mix together the minced garlic, 1 tablespoon olive oil, salt, and pepper. Transfer the mixture to a resealable plastic bag. Add the steaks, coat thoroughly, press out excess air, and seal. Refrigerate and marinate for at least 8 hours or overnight for maximum flavor.

- **Make the Garlic Confit**

In a small saucepan, combine the whole garlic cloves and 1 cup olive oil. Cook over **low heat**, stirring occasionally, until the garlic becomes golden and tender — about 30 minutes. Set aside and allow to cool in the oil.

- **Grill the Steaks**

Preheat an outdoor grill to high heat and lightly oil the grate.

Remove the steaks from the marinade and pat them dry with paper towels. Discard any leftover marinade. Season the steaks generously with salt and black pepper.

- **Cook the Steaks**

Grill the steaks for about 5 minutes per side or until they reach your desired level of doneness. For medium-rare, an internal temperature of 130°F (54°C) is ideal.

Remove from the grill and let rest for 5 minutes to allow juices to redistribute.

- **Finish and Serve**

Drizzle the balsamic vinegar over the rested steaks. Top each steak with a few cloves of garlic confit and a little of the infused oil. Serve hot.