



garlic steak with garlic

Ingredients

8 cloves garlic, minced
1 tablespoon olive oil
salt and ground black pepper, to taste
2 (12-ounce) new york strip steaks
12 cloves garlic, peeled
1 cup olive oil (for frying)
1½ tablespoons balsamic vinegar

Instructions

1. **step 1:** in a small bowl, mix the minced garlic, 1 tablespoon olive oil, salt, and black pepper. pour this marinade into a resealable plastic bag. add the steaks, coat them well, press out the air, and seal. refrigerate for at least 8 hours or overnight.
2. **step 2:** in a small saucepan over low heat, add 12 whole garlic cloves and 1 cup olive oil. cook slowly, stirring occasionally, until garlic turns golden and soft, about 30 minutes. set aside.
3. **step 3:** preheat an outdoor grill to high heat. lightly oil the grill grate.
4. **step 4:** remove steaks from the marinade and pat them dry with paper towels. discard the marinade. season steaks generously with salt and pepper.
5. **step 5:** grill steaks for about 5 minutes on each side, or until medium-rare with an internal temperature of 130°F (54°C). once done, let them rest for 5 minutes.
6. **step 6:** drizzle balsamic vinegar over the steaks and top each one with several cloves of the roasted garlic. serve warm.