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**BEEF MADE EASY® AD PLANNER
STEAKS FOR GRILLING-BROILING**



STEAKS WITH TOMATO TAPENADE – 30 minutes

**2 beef ribeye steaks, cut 1" thick (1-1/2 lb)
2 tsp coarse ground pepper**

Tapenade:

**1 cup cherry or grape tomatoes, halved
1 can (2-1/4 oz) sliced ripe olives, drained
1/4 cup chopped fresh basil
3 Tbsp shredded Parmesan cheese**

1. Press pepper onto beef steaks. Place steaks on grid over medium, ash-covered coals. Grill, uncovered, 11 to 14 minutes for medium rare to medium doneness, turning occasionally. Season with salt.
2. Combine tapenade ingredients. Serve with steaks.

2 to 4 servings

To Broil: Place steaks on rack in broiler pan so surface of beef is 3" to 4" from heat. Broil 14 to 18 minutes for medium rare to medium doneness, turning once.

Courtesy Cattlemen's Beef Board