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Grilled Steak 'n Onions

Prep Cook Time: 1 hour 15 minutes

SERVES 4

Ingredients

- 3 Tablespoons brown sugar
- 4 ½ teaspoons balsamic vinegar
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 medium yellow onion, cut in ½ inch thick slices
- 1 large white onion, cut in ½ inch thick slices
- 1 medium red onion, cut in ½ inch thick slices
- 1 lb boneless NY strip steak

Steps

1. Combine sugar, vinegar & ½ teaspoon salt; brush on onions. Saute' onions in a grill pan over medium heat until soft & caramelized (takes about 45 minutes).
2. Trim any fat off steak. Sprinkle steak with ½ teaspoon salt & pepper. Grill about 10 minutes on each side or broil in oven on medium for same length of time, turning once. Cook steak according to desired doneness.
3. Let meat rest 10 minutes; slice against the grain.