

Good Eats Recipes

Rib-Eye Steaks with Roasted Red Peppers & Balsamic Vinegar

What You Need:

- 1/2 cup olive oil
- 2 1/2 tablespoons balsamic vinegar
- 3 teaspoons minced garlic
- 2 teaspoons dried rosemary
- 1 teaspoon ground black pepper
- 4 3/4-inch-thick rib-eye steaks
- 7 oz. GOOD EATS roasted red peppers

Directions:

Whisk oil, 1 tablespoon vinegar, 2 teaspoons garlic, rosemary and pepper in 13 x 9 x 2-inch glass baking dish. Add steaks; turn to coat. Let stand 1 hour. Heat heavy large skillet over high heat. Remove steaks from marinade; sprinkle with salt. Place in skillet; sauté to desired doneness, about 4 minutes per side for medium-rare. Transfer to plates. Add peppers, 1 1/2 tablespoons vinegar and 1 teaspoon garlic to skillet. Stir until heated through, about 1 minute. Spoon peppers and pan juices over steaks.