

Grilled NY Strips with Monkeygland Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	extra virgin olive oil
2	tablespoons	extra virgin olive oil
1	medium	onion - diced
2	cloves	garlic - minced
1/2	cup	tomato sauce
1/4	cup	chile sauce
2	tablespoons	worcestershire sauce
1/2	cup	spicy fruit chutney
1	tablespoon	apple cider vinegar
1	teaspoon	dried mustard
2	tablespoons	brown sugar
1	teaspoon	chile garlic sauce
4		boneless NY strips cut into 1.5" portions

Heat a large nonstick skillet to medium heat. Add 1 tablespoon olive oil and saute the onion and garlic for about 7 minutes, or until just translucent. Add the next 8 ingredients. Cover and simmer on low for 30 minutes.

Brush steaks with 2 tablespoons olive oil and season with salt and pepper. Grill. Serve with sauce.