

# Morton's New York Strip Steak with Parsley Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
3		20 oz aged New York strip steaks, about 2 in thick
		vegetable oil cooking spray
1	tablespoon	seasoned salt
		sauce
1	bunch	flat-leaf parsley - chopped, large stems discarded
8	cloves	garlic - chopped
1/2	cup	white onion - minced
1/4	cup	white vinegar
1	medium	jalapeno pepper - seeded and minced
2	teaspoons	fresh oregano - chopped
1	teaspoon	kosher salt
1/2	teaspoon	freshly ground black pepper
1	cup	olive oil

Remove steaks from refrigerator and let sit 30 minutes.

In the bowl of a food processor, mix parsley, garlic, onion, vinegar, 1/4 cup water, jalepeno, oregano, salt and pepper. Pulse 2-3 times until mixed.

With the motor running, add olive oil in a steady stream. Mix only until sauce is slightly coarse in texture.

Season steaks lightly with seasoned salt. Grill or broil for 10 minutes, then flip and 9-11 minutes more for medium rare.

Serve with sauce.