

Rib-Eye Steaks with Roasted Red Peppers and Balsamic Vinegar

Servings : 4

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|--|
| 1/2 | cup | olive oil |
| 2 1/2 | tablespoons | balsamic vinegar |
| 3 | teaspoons | garlic - minced |
| 2 | teaspoons | dried rosemary |
| 1 | teaspoon | ground black pepper |
| 4 | | 3/4" rib-eye steaks |
| 7 | ounces | roasted red peppers in jar, drained, cut into strips |

Whisk oil, 1 tablespoon vinegar, 2 teaspoons garlic, rosemary and pepper in 13x9x2 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; saute to desired doneness, about 4 minutes per side for med rare. Transfer to plates. Add peppers, 1/5 tbspn vinegar and 1 tspn garlic to skillet. Stir until heated through, about 1 minute. Spoon peppers and juices over steaks.