

NEW YORK STRIP STEAKS

WITH BASIL-ARUGULA PESTO



This bright green pesto wanders a little from tradition by swapping out some of the basil for peppery arugula and substituting walnuts for pine nuts. The result is a sauce with more savory oomph than usual. For the best flavor and color, make the pesto the day you serve it.



PESTO

1½ cups loosely packed baby arugula

½ cup loosely packed fresh basil leaves

2 tablespoons roughly chopped toasted walnuts

½ teaspoon finely grated lemon zest

1 garlic clove

¼ cup extra-virgin olive oil

Kosher salt and freshly ground black pepper

6 New York strip steaks, each 8 to 10 ounces and about 1 inch thick, trimmed of excess fat

Extra-virgin olive oil

Kosher salt and freshly ground black pepper

SERVES 6

1. In a food processor combine the arugula, basil, walnuts, lemon zest, and garlic and pulse until coarsely chopped. With the machine running, gradually add the oil and process until well blended. Season the pesto with salt and pepper and set aside.
2. Lightly brush the steaks on both sides with oil and then season on both sides with salt and pepper. Let the steaks stand at room temperature for 15 to 30 minutes before grilling.
3. Prepare the grill for direct cooking over high heat (450° to 550°F).
4. Brush the cooking grates clean. Grill the steaks over **direct high heat**, with the lid closed, until cooked to your desired doneness, 6 to 8 minutes for medium rare, turning once. Remove the steaks from the grill and let rest for 3 to 5 minutes.
5. Top each steak with a generous dollop of the pesto and serve warm.

