

GRILLED STEAKS AND TOMATOES WITH BASIL- GARLIC BREAD

2 beef T-bone or Porterhouse steaks, cut 1 inch thick

3 tablespoons olive oil

1 teaspoon dried basil leaves

½ teaspoon garlic powder

1 loaf (8 ounces) French bread

6 tomato slices, ¾ inch thick

2 tablespoons grated Parmesan cheese

Combine oil, basil and garlic powder; reserve. Place beef steaks on grid over medium coals. Grill steaks 10 to 14 minutes for rare (140° F) to medium (160° F), turning once.

Season with salt and pepper, if desired. Meanwhile cut bread in half lengthwise; brush 1 ½ tablespoons basil mixture evenly on cut side of bread. Brush remaining basil mixture on one side of each tomato slice.

About five minutes before steaks are done, place bread, cut-side down, and tomatoes on grid with steaks; grill 2 to 3 minutes. Turn bread and tomatoes over; sprinkle with Parmesan cheese. Continue grilling 1 to 3 minutes or until bread is golden brown and tomatoes are just heated through. Cut bread diagonally into slices. Carve steaks into thick slices. Serve with bread and tomatoes slices.

Makes four servings.