

Steak Night with Friends

Written by Debbi Covington

Tuesday, 07 April 2015 13:10 - Last Updated Wednesday, 08 April 2015 06:19



Friday night is Steak Night at our house. We love to invite our closest friends over for a casual evening and then fire up the grill! A juicy tenderloin steak served with baby new potatoes and a fresh green salad is a delicious way to start the weekend!

When you're in the mood for something a notch above your usual steak and baked potato, whip up these delicious and simple recipes. The tasty steak marinade comes together in no time and flavors the meat beautifully without overshadowing it. The steaks can be grilled inside or out, or can be quickly seared to medium with a mere two or three minutes per side under the broiler. Add a fresh green salad, dressed-up crescent rolls and baked South Carolina peaches to complete your meal. Enjoy! *(Photography by Paul Nurnberg)*

Marinated Filet Mignon

6 tablespoons Dijon mustard

6 cloves garlic, minced

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6 tablespoons white balsamic or white wine vinegar

6 tablespoons olive oil

2 teaspoons salt

Freshly ground black pepper

6 (1½ -inch) beef tenderloin steaks

Place mustard, garlic, vinegar, olive oil, salt, and pepper in a gallon-sized zip-lock plastic bag. Squeeze well to combine. Add the steaks and marinate, refrigerated, for 1 hour. Cook the steaks 3 to 5 minutes per side on a hot grill, or 2 to 3 minutes per side under the broiler. Serves 6.

Buttery Baby Potatoes

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1. Soak the potatoes in cold water for 15 minutes. Drain and pat dry. Boil in salted water for 10-15 minutes, depending on the size of the potatoes. Drain and pat dry.



2. Sauté the potatoes in a large skillet with olive oil and salt for 10-15 minutes, until they are golden brown and crispy. Drain and pat dry.

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• **Whole fresh or frozen peeled peaches (about 2 1/4 pounds)**

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