



## Balsamic Steak

### Ingredients

- 2 teaspoons sea salt
- 2 teaspoons cracked pepper
- 4 8-ounce prime rib-eye steaks
- 1/4 cup [Fustini's 18 Year balsamic](#)
- 1/4 cup [Black Sheep Gastronomy Worcestershire sauce](#)
- 1/2 cup [Fusitni's Robust SELECT olive oil](#)
- 1/4 cup [Fustini's Thyme balsamic](#)
- 3 tablespoons [wholegrain mustard](#)
- 2 tablespoons [Fustini's Tuscan Spice Blend](#)

### Directions

#### Step 1.

Season steaks with salt and pepper. Let steaks stand at room temperature for 30 minutes. In a medium bowl, combine the remaining ingredients. Pour 1/2 of mixture into a separate bowl to reserve for finishing.

#### Step 2.

Preheat grill to medium-high. Brush steaks with 1 bowl of the balsamic mixture. Grill steaks 6 minutes on one side, flip baste 2nd side and grill an additional 4-6 minutes until desired doneness. Remove from heat and let the meat rest 5-10 minutes. Serve with reserved balsamic sauce.