



T-BONE STEAK WITH GARLIC & CHIVE BUTTER

- 175g butter, at room temperature
- 1 garlic clove, crushed
- 2 tbs drained capers
- 1 tbs chopped fresh chives
- 6 Beef T-bone steaks (about 350g each)
- 1 tbs olive oil



Combine the butter, garlic, capers and chives in a bowl. Season with salt and pepper. Shape into a log and wrap in plastic wrap. Place in the fridge to chill until firm. Cut the butter into slices and rewrap the log in the plastic wrap.

Preheat a barbecue flat plate on high. Season the steaks with salt and pepper. Rub with the oil. Cook on barbecue for 4-5 minutes each side for medium-rare or until cooked to your liking. Transfer to a baking tray. Cover with foil. Set aside for 5 minutes to rest.

Divide the steaks among serving plates. Top each with a slice of garlic & chive butter.

