Steak with Grilled Onions

Ingredients

- 2 steaks (ribeye, strip, or sirloin; about 1–1¼ lb total)
- 1/3 cup bottled balsamic vinaigrette
- 2 tsp grainy Dijon mustard
- 2 tsp Worcestershire sauce
- 2 tsp minced garlic
- 1 medium red onion, cut into ½-inch thick slices
- Salt and black pepper, to taste

Method

1. **Make the marinade**
   In a gallon-size zip-top bag, combine balsamic vinaigrette, Dijon mustard, Worcestershire sauce, and minced garlic.
   Remove and reserve **2 tablespoons** of the marinade for later.

2. **Marinate the steaks**
   Add steaks to the bag, seal, and turn to coat evenly.
   Marinate at room temperature for **30–60 minutes**.

3. **Grill the onions**
   Preheat grill to medium-high.
   Place onion slices directly on the grill and cook about **10 minutes**, turning once, until soft and lightly charred.
   Remove and set aside.

4. **Grill the steaks**
   Grill steaks over medium-high heat, turning once, **6–8 minutes total**, until internal temperature reaches **135–145°F** for medium-rare.
   Remove from grill and let rest **3–5 minutes**.

5. **Finish**
   Drizzle grilled onions with the reserved marinade.
   Serve onions over or alongside the steaks.

Notes

- Works equally well on an outdoor grill or grill pan.
- The onion slices act like a built-in side dish — no extra work, no extra pans.
- This is not fancy steakhouse food; it's *better* — reliable, flavorful, and repeatable.