



## *Grilled Steak with Garlic Scape & Goat Cheese Topping*

*Keep the scape paste for crusty bread topped with sliced tomatoes to serve with your steak.*

### Ingredients

8 **Ontario garlic scapes**  
1 tbsp oil, divided  
1 cup goats cheese  
½ cup garlic scape pesto  
8 top sirloin grilling medallions



### **Garlic Steak Splash**

### Directions

Do a quick blanch of the scapes in boiling water for 30 seconds before immersing in cold water to stop cooking. Drain and pat dry. Dice scapes and sauté on medium high heat in frying pan with 1 tbsp. olive oil. Season with salt and pepper, set aside.

In a bowl, mix cheese, garlic scape pesto, diced **Ontario garlic scapes** and season to taste with salt and pepper.

Heat barbeque to medium high. Grill one side, splash about 3 squirts of **Garlic Steak Splash** and continue grilling 3 minutes. Flip steaks and splash as before. Grill about 7 minutes, or until cooked to taste.

Remove steaks from grill and let rest 5 minutes before topping each with a dollop of Scape Goat Cheese topping.



[www.thegarlicbox.com](http://www.thegarlicbox.com)