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Recipes**

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## Grilled Steak with Alfredo-Inspired Sauce

### INGREDIENTS

#### Ingredients for Steak:

New York strip steak (1 per person)  
1 bundle of asparagus  
1lb small potatoes, halved  
2 tbsp garlic powder  
2 tbsp paprika  
Salt and pepper to taste  
3-4 sprigs of rosemary  
Green onions to garnish  
Olive oil

#### For the Alfredo Sauce:

1 tbsp truffle oil  
4 tbsp butter  
1 cup heavy whipping cream  
2 cloves garlic  
2 Tbsp freshly chopped basil leaves  
1 pinch grated nutmeg  
1 cup freshly grated parmesan cheese  
1 squeeze of lemon juice

### DIRECTIONS

1. Heat your grill to 375°F. Place a small saucepan on the grill.
2. Begin by seasoning your steak with olive oil, salt, pepper and rosemary. Repeat on both sides.
3. In a large bowl add your potatoes, olive oil, paprika, salt and pepper. Mix until combined. Place on a grill basket and set aside.
4. Season your asparagus with olive oil, salt and pepper.
5. Place your potatoes, steak and asparagus on the grill.
6. Flip when seared and let cook.
7. When everything's ready, remove from heat and let rest.
8. Make your alfredo sauce in a cast iron pot by adding butter, truffle oil, garlic, cream, nutmeg, salt and pepper. When simmered, add parm, fresh basil, lemon juice, and mix until creamy.