

# Grilled Eye Of Round Steaks

## With Wasabi-Yogurt Cream


Yogurt, ginger and garlic create a tenderizing marinade for Eye of Round Steaks. While the steaks grill, a creamy wasabi sauce is whipped up.


### INGREDIENTS

- 4 beef Eye of Round Steaks, cut 3/4 inch thick (about 4 ounces each)
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35 Min

  
4  
Servings

  
42 Cal

  
29g  
Protein

[illegible]

[illegible]

[illegible]

[illegible]

1-1/2 cups plain yogurt, divided

[illegible]

[illegible]



[illegible]

[illegible]

[illegible]

[illegible]





[illegible]

1/2 to 1 teaspoon wasabi paste - Two tablespoons prepared













horseradish may be substituted for wasabi paste.

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## COOKING

1. Combine 1/2 cup yogurt, ginger and garlic in small bowl. Place beef steaks and yogurt mixture in food-safe plastic bag; turn steaks to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

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279. Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, covered, 10 to 12 minutes (over medium heat on preheated gas grill, times remain the same) for medium rare (145°F) doneness, turning occasionally. (Do not overcook.)

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405. Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, covered, 10 to 12 minutes (over medium heat on preheated gas grill, times remain the same) for medium rare (145°F) doneness, turning occasionally. (Do not overcook.)

406. Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, covered, 10 to 12 minutes (over medium heat on preheated gas grill, times remain the same) for medium rare (145°F) doneness, turning occasionally. (Do not overcook.)

407. Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, covered, 10 to 12 minutes (over medium heat on preheated gas grill, times remain the same) for medium rare (145°F) doneness, turning occasionally. (Do not overcook.)

408. Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, covered, 10 to 12 minutes (over medium heat on preheated gas grill, times remain the same) for medium rare (145°F) doneness, turning occasionally. (Do not overcook.)

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		5g	57mg		6g	29g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com