

### Grilled Tenderloin Steaks with a Summer Mustard Marinade

1/4 cup Dijon mustard  
3 tbsp. red wine vinegar  
1/2 cup olive oil  
5 cloves chopped garlic  
3 tbs. cracked black pepper  
3 tbs. chopped savory leaves  
1 tbs. salt  
4 ea. 8 oz. filet steaks

#### Preparation:

Mix the first seven ingredients into a bowl; place the steaks into a flat pan, pour marinade over steaks. Let steaks marinate for 30 minutes at room temperature. Grill rib steaks on an oiled rack 6 inches away from glowing coals for approximately 3 minutes on each side or until desired degree of doneness. Serve with fried onions and cabbage slaw.