

## Grilled T-Bone Steaks with Thyme Mushrooms: A Perfect Steakhouse Dinner

4 T-bone steaks (1 inch thick)



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

- 4 T-bone steaks (1 inch thick)
- 1 pound of button mushrooms, sliced
- 4 cloves of garlic, minced
- 2 tablespoons of olive oil
- 2 tablespoons of balsamic vinegar
- 1 tablespoon of fresh thyme leaves
- Salt and pepper to taste

### DIRECTIONS

1. Preheat your grill to medium-high heat.
2. In a small bowl, mix together the minced garlic, olive oil, balsamic vinegar, and thyme leaves.
3. Brush the mixture onto both sides of the T-bone steaks and let them marinate for 10 minutes.
4. In a separate bowl, toss the sliced mushrooms with a drizzle of olive oil, salt, and pepper.
5. Place the marinated steaks and seasoned mushrooms on the grill. Cook the steaks for 4-5 minutes on each side for medium-rare, or longer depending on your desired level of doneness.
6. While the steaks are cooking, stir the mushrooms occasionally until they are tender and slightly charred.
7. Remove the steaks and mushrooms from the grill and let the steaks rest for 5 minutes before slicing and serving.
8. Pro tip: To achieve the perfect grill marks on your steaks, make sure to only flip them once during cooking. Also, resist the urge to press down on the steaks with a spatula as this will release the juices and result in a less juicy steak.

### TIPS FOR SUCCESS

If you don't have access to a grill, you can also cook the steaks and mushrooms in a cast-iron skillet on the stovetop.

For an extra burst of flavor, add a sprinkle of blue cheese crumbles on top of the steaks before serving.

If you prefer a thicker sauce, you can add a tablespoon of cornstarch to the marinade mixture before brushing it onto the steaks.

For a vegetarian option, you can substitute the T-bone steaks with grilled portobello mushrooms.

