



Grilled New York Strip Steak with Creamy Brie and Smoked Thyme

Grilled New York Strip Steaks with Creamy Brie and Smoked Thyme is a festive, indulgent twist on classic steak night—perfect for holiday gatherings or a special winter meal. Thick-cut strips are grilled over high heat to develop a beautiful char, then finished with creamy brie that melts luxuriously into the meat. Intentionally charred thyme adds a warm, smoky aroma that feels especially comforting this time of year. Served over mashed potatoes, this dish delivers elevated holiday comfort that's rich, cozy, and meant to be savored.

INGREDIENTS

- New York strip steaks, about 2 inches thick
- Salt, to taste
- Brie cheese, sliced
- Fresh thyme sprigs
- Olive oil, for finishing
- Mashed potatoes, for serving

OVERVIEW

Prep Time: 10 minutes
Cook Time: 8-10 minutes
Servings: 2, depending on steak size

PREPARATION

Season the Steaks:

- Generously season the steaks with salt about **10 minutes before grilling**.

Preheat the Wildfire Outdoor Living Grill:

- Set to **high heat** and preheat for **10 minutes**.

Grill the Steaks:

- Place the steaks seasoned-side down on the grill.
- Season the second side once the steaks are on the grates.
- Grill for **4 to 5 minutes per side**, depending on your preferred doneness.

Add Brie and Thyme:

- During the **last 2 minutes of cooking**, place slices of brie on top of each steak.

PLATING

- Serve the steaks over mashed potatoes or your favorite side.
- Sprinkle with additional fresh thyme and drizzle lightly with olive oil.
- Torch or broil the brie briefly to lightly brown the cheese and intentionally burn the thyme for a smoky finish.

Serve Immediately:

- Enjoy while hot, with the melted brie and aromatic thyme at their peak.

Tip: Burning the thyme releases an incredible aroma that pairs beautifully with the richness of the brie and the char from the **Wildfire Outdoor Living Grill**.