



HAYES & HAYES

O U T F I T T E R S

T-BONE

INGREDIENTS:

- ★ T-bone (1 unit)
- ★ Rosemary (1 branch)
- ★ Garlic (1 clove)
- ★ Pepper
- ★ Olive
- ★ Carrot (1 unit)
- ★ Green Zucchini (1 unit)
- ★ Yellow Zucchini (1 unit)
- ★ Onion (1 unit)

DIRECTIONS:

1. Marinate with rosemary, garlic, pepper and oil the meat for 2 hours.
2. Cut the vegetables into slices, season with olive oil, pepper and salt.
3. Cook the meat on the coals at high temperatures.
4. Cook the vegetables on the grill for 3 min.

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