Surf and Turf for Two

*Recipe By:*Staci

"This is a simple way to make a special dinner any night of the week. You probably have most of the ingredients in your pantry already. Serve shrimp along side steaks with your favorite sides."

Ingredients

* 1 tablespoon olive oil
* 1 tablespoon butter, melted
* 1 tablespoon finely minced onion
* 1 tablespoon white wine
* 1 teaspoon Worcestershire sauce
* 1 teaspoon lemon juice
* 1 teaspoon dried parsley

* 1 teaspoon seafood seasoning (such as Old Bay(R))
* 1 clove garlic, minced
* 1/8 teaspoon freshly ground black pepper
* 12 medium shrimp, peeled and deveined
* 2 (4 ounce) filet mignon steaks
* 2 teaspoons olive oil
* 1 teaspoon steak seasoning

Directions

1. Whisk 1 tablespoon olive oil, butter, onion, wine, Worcestershire sauce, lemon juice, parsley, seafood seasoning, garlic, and black pepper together in a bowl; add shrimp. Toss to coat evenly. Cover bowl with plastic wrap and refrigerate for flavors to blend, at least 15 minutes.
2. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Coat steaks with 2 teaspoons olive oil; sprinkle with steak seasoning.
3. Cook steaks until they are beginning to firm and have reached your desired doneness, 5 to 7 minutes per side. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C). Transfer steaks to a platter and loosely tent with a piece of aluminum foil.
4. Remove shrimp from marinade and grill until they are bright pink on the outside and the meat is no longer transparent in the center, 2 to 3 minutes per side.

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