

How to Make the Best Steaks using A.J.'s Steak Spice

Few foods are as enticing as a perfectly cooked steak. With the help of A.J.'s Steak Spice™ and right cooking techniques, you'll make steaks the right way, every time.

Making a Perfect Grilled Steak

1. TRIM STEAKS

To keep flare-ups to a minimum, use a sharp knife to trim any hard, white fat from the perimeter of the steaks. Leave no more than 1/8 inch of fat. Then scrape both sides of the steak with a butter knife to remove any leftover shavings from the butcher's meat saw. These shavings could ruin the taste of your grilled steak and may give it an unappealing gray color.

2. PAT DRY

Pat both sides of the steaks dry with paper towels—the first step to a beautiful crust, which is the hallmark of a perfect grilled steak.

3. ADD A.J.'S STEAK SPICE™

Next, rub the steaks liberally on both sides with A.J.'s Steak Spice™.

4. ALLOW STEAKS TO COME TO ROOM TEMPERATURE

Place the steaks on a tray, uncovered, for 30 minutes or until room temperature. A.J.'s Steak Spice™ will absorb into the meat. Drier surface = better crust = better steak.

5. HEAT GRILL GRATE

Preheat the grill to keep the steaks from sticking. For gas, turn all the burners to high, then cover, for five minutes. Then turn 1/2 of the burners to medium-low to create a "cool" side of the grill. For charcoal, place the grate over the hot coals and heat, cover, for five minutes

6. CLEAN GRILL GRATE

Before you start cooking, use a grill brush to scrape off any stuck-on food from the grill. Grilling on a grate encrusted with the remnants of last night's dinner is like cooking in a dirty pan.

7. OIL GRILL GRATE

Oiling the grill grate also prevents the steaks from sticking. Dip a wad of paper towels in vegetable oil, grab the wad with grill tongs, and then brush the grate.

8. START ON HOT SIDE

Sear the steaks on the hot side of the grill, undisturbed, for two to three minutes. If you're grilling a porterhouse or T-bone, place the tenderloin side nearer the cool side of the grill.

9. FLIP AFTER BROWNING

Don't move the steaks before the crust has formed. Give the steaks a wiggle: If they don't release easily, leave them alone until they do. Brown the second side for another two or three minutes.



10. MOVE TO COOL SIDE

Once the steaks are well browned on both sides, slide them to the cool side of the grill and continue cooking until they reach your preferred degree of doneness. Add one (1) Tbl. butter to top of steak one minute prior to finish.

11. CHECK DONENESS

Insert an instant-read-thermometer into the side of the steaks. Take them off the grill at:
120 degrees for rare,
125 degrees for medium-rare, and
135 degrees for medium.

12. GIVE IT A REST

Put the steaks on a plate, cover loosely with foil, and let them rest for five minutes to let the flavorful juices redistribute; if you slice the steaks right away, some juices will run out.

Serve and enjoy!

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