

steakspice.com™

Instructions for premium steakhouse restaurant quality steaks at home, every time.

SELECTING STEAKS

- This is a premium dry spice for use on prime roasts, and premium cuts of marbled steaks.
- The marble or fat from premium steaks is important for dissolving the dry steak spices. Leaner cuts of steak should be marinated with liquid marinades and barbeque sauces.
- Choose well aged premium steaks; prime rib, rib eye, New York strip, Porterhouse, tenderloin, T-bone or filet mignon, for premium steakhouse quality steaks. We recommend the prime rib steak.
- Thicker steaks are preferable for more flavor than thin steaks.
- For a real treat buy a prime rib roast instead of prime rib steaks (price per kg or pound is lower also), cut the ribs off individually with some meat, then slice the roast into thick steaks.
- Keep an eye on the price per kilogram or pound for premium steaks as the prices vary considerably between stores.

APPLYING SPICE

- Use steakspice.com shaker, or place steak spice into a recycled spice shaker or refillable spice container that has extra large holes, **1/8" or 3mm**, minimum, (holes as large as this dot ● or larger).
- Shake spice onto both sides of the steaks, cover steaks and allow to sit in a cool place for minimum of one hour before cooking. More time is better, but no more than 12 hours.
- Apply the spice quite heavily for best result. Apply spice three times fully for measure, the same as you would apply three different spices liberally.

COOKING STEAKS

- Steaks should be the last food cooked at the meal. Steaks are the main part of the meal, and should not sit to cool while other food is prepared. They are best right off the grill.
- Turn the barbecue up as hot as it will go and leave it for a while so it reaches maximum heat.
- If all the steaks you are cooking fit on the barbecue at one time, put on steaks to be cooked more well done first, the rest after the first flip or two.
- This scalding heat will quickly sear the one side of the steak, sealing in the juice. Flip the steak soon to seal the other side to lock in the juices. (Some people believe you only flip once, if you do, all the juices come up and pool on the unsealed top side, and when you flip the steak, the juices go into the fire.)
- Flip the steaks very often, you can wait until smoke starts or a difference in browning occurs. Flipping more often is better than less, it prevents burning the steaks and keeps the juice centered in the steaks.
- One point to remember, a very hot steak will continue to cook a bit when it is off the barbecue because of the heat in the meat, but not much.

TIPS

- Tongs, long good quality hinged or flat metal tongs are best, not single thick wire spring tongs (these twist and drop steaks).
- Don't use a barbecue fork, stabbing holes into the steak will allow the juices to leak out.
- Make sure the barbecue has lots of propane, you do not want to run out while cooking.
- Propane barbecues that use ceramic briquettes or other non-porous material are better than porous lava rock, which absorbs whatever was cooked before, putting that flavor into your prize steaks.
- Barbeques and fire are dangerous, follow manufacturer instructions, have room to move steaks off areas that flame up. Keep water handy for small fires and a fire extinguisher for emergencies.

Please visit www.steakspice.com. Enjoy your barbeque season!