



Big Thick Steakhouse Steaks Made on a gas grill

Makes. 2 large steaks, enough for 2 to 4 people

Takes. 2 hours to dry brine, and about 45 minutes to cook

Ingredients

2 (1 1/2" thick) ribeyes, USDA Choice or better

kosher salt

1/3 cup duck fat, bacon fat, vegetable oil or clarified butter.

Fresh coarse grind cracked black pepper

Optional. Large grain salt to sprinkle on just before serving.

Method

- 1) About 2 to 4 hours before cooking, trim off most of the external fat. Fat can melt and cause flareups that can deposit soot on the meat and burn the surface. Then sprinkle salt all over the meat. About 1/2 teaspoon kosher salt per pound (half that amount if you use table salt).

On a gas grill set up with 2 zones shooting for 225°F in the indirect zone with a water bath under the grate to catch the fat. Start the meat on the indirect zone, put wood on the direct zone in a foil pouch, and close the lid. On a pellet grill, set the temp for 225°F. Most of them are all indirect.

Flip the meat once or twice so it heats evenly on both sides. At this low temp, the exterior color should not go much beyond tan, if you added wood it might get a ruddy glow. When the temp in the deepest part of the meat hits 110 to 115°F, open the lid and leave it open. This could take 30 minutes.

On a gas grill, if you have a sear burner, use it. If not, remove the meat and set it aside on a plate for a few minutes while you get the grill ready to sear. Remove the grates and water bath, and set them down on top of metal flavor bars. Close the lid and turn all burners on high. After it's max heat, open the lid, leave it open, pat one surface of the meat dry, and put it on the hottest part of the grill, dry side down. You might even be able to remove your grates and lower them to sit right on top of the flavor bars or deflectors that protect your burners. Remember, the closer you get to the heat source, the better.

Leave the lid up during searing and flip the meat every minute or two.

When you have both exteriors perfect, the interior should be in the medium rare range, 130 to 135°F. Err on the side of undercooking, you can always put a steak back on the grill, but if it is overcooked, you cannot bring it back to life.

Serve simple

There is no need to rest the meat. It has been proven that this does nothing to improve juiciness. Serve it hot.

This meat has been dry brined, and the salt is evenly distributed throughout, you could easily oversalt if you use a finishing salt just before serving.

If you absolutely have to dress up your steaks, try to keep it simple. Favorites are rich red wine sauce, horseradish cream sauce, or chimichurri. Caramelized onions, grilled onions, grilled mushrooms, grilled red peppers, are also popular garnishes.

As you eat the first steak you cook with this method, you might discover that it is a little over or under cooked for your taste. Don't be discouraged. Adjust the procedure to accommodate your tastes.

Let the steak be the center of the show. Meat and potatoes are an unbeatable combo, although rice is nice and couscous is cool.

For More Information about grilling steaks and using a charcoal grill:
See: http://amazingribs.com/recipes/beef/steakhouse_steaks.html

About this Recipe: This grilling technique produces a sizzling dark flavorful crusted steak perfectly cooked from edge to edge and bursting with big bold juicy beef flavor.