



Preparing & Cooking Steaks Suggestions

Two Zone Fire Technique

Give this method a whirl, by working over a two-zone fire—a hot zone for searing, a cooler zone for cooking, with a portion of the grill fire-free where you can keep the meat warm during resting. To cook especially large steaks, use this multi-step process:

- Sear the steak over high fire for 3 to 4 minutes per side to crust the surface
- Remove the meat from the fire and rest for 5 to 6 minutes to allow to recover from searing
- Place steak on the cooler zone, standing it upright, bone side down, on the low fire side of the grill for about 20 to 30 minutes, until inner temperature reaches 100° F. This position uses the bone to conduct heat from the bottom of the steak to the center.
- Remove from cooking, and rest the steak again, this time using your Large Beef Rack & Pan set to allow for air circulation to avoid having a soggy bottom

If your steaks are not especially large (less than 3 pounds), simply adjust cooking time using your instant read meat thermometer to assist. Keep in mind, the steaks continue to cook even when resting.