

Alex's Steakhouse Style Strip Steaks

INGREDIENTS

- 2 100% Angus Grass-Fed New York Beef Strip Steaks
- 1 Tsp Course Salt
- 4 Tbsp Salted Butter (softened)
- 2 Cloves of Minced Garlic
- 1 Tsp of Worcestershire Sauce
- 1 Tsp of Freshly Chopped Thyme

INSTRUCTIONS

1. First, lay out your strip steaks on a large baking sheet. Then, sprinkle 1 tsp of course salt on both sides of the steak and wait 3 hrs or until salt has dissolved into the meat.
2. Then, place the steaks onto your heated charcoal grill for approx. 2-3 minutes on each side.
3. Next, prepare your resting butter in a small bowl by combining the softened butter, fresh minced garlic, freshly chopped thyme and worcestershire sauce.
4. Once your steaks reach an internal temperature of 145 degrees fahrenheit on all sides, remove them from the grill.
5. Then, evenly place 3 slices of the resting butter mixture onto your steaks and let them sit for 5 minutes. Enjoy!



FOOD SAFETY

- Raw meat should be kept at or below 40 degrees Fahrenheit & leftover beef should be promptly refrigerated to prevent bacteria that causes foodborne illness.
- Always cook beef to an internal temperature of 145 degrees Fahrenheit with a 3 minute rest time to destroy Shiga toxin-producing *E.coli* and Salmonella.
- Wash hands & never use the same plate or utensils for the raw & cooked protein to avoid cross contamination.
- Wear a hair net or hat & gloves to prevent contaminating the food.



FIRE SAFETY

- Never leave a hot grill unattended.
- Do not use water on a grease fire, instead, use baking soda or coarse salt to smother a grease fire.
- Always have a fire extinguisher & first aid kit available when grilling.
- Loose clothing & open toed shoes should not be worn when grilling.
- If your clothes catch fire, remember to STOP, DROP & ROLL!



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