

# REHEATING STEAK

---

Cook's Illustrated

Prepared at [Trailside](#)

*Leftover steak? Try reheating it using this method...comes really close to the original cook and frankly, why eat cold steak when you can do this?*

Preheat the oven to 250°.

Place the leftover steak on a wire rack set in a rimmed baking sheet.

Warm the steak on the middle rack of the oven until the steaks register 110° (*roughly 30 minutes for 1-1/2-inch-thick steaks. Timing will vary according to thickness and size*).

Pat the steaks dry with a paper towel.

Heat 1 tablespoon of vegetable oil in a skillet over **high heat** until smoking.

Sear the steaks on both sides until crisp (*60 – 90 seconds per side*).

Let the steaks rest for 5 minutes before serving.

**NOTE:** *After resting the centers should be medium-rare temperature (125° - 130°).*