

Dry-Rubbed Steak Restaurant Style

Recipe Source: Food.com



Ingredients

2 PHNB Natural or Grass-fed New York or Ribeye steaks
3 tablespoons kosher salt (to taste)
2 tablespoons brown sugar
1 teaspoon crushed red pepper flakes, pulverized
2 teaspoons Spanish Smoked Paprika
1 teaspoon garlic powder
oil, for brushing grill
extra virgin olive oil

Directions

1. Combine all the spices in a bowl. Stir to evenly distribute all the ingredients.
2. Rub the outside of each steak on all sides generously with the rub and store any leftovers in an airtight container. Wrap each steak in plastic wrap two times, and refrigerate up to 24 hours.
3. Remove the steaks from the refrigerator about 20 to 30 minutes before cooking and let them come to room temperature. Preheat a gas or charcoal grill until hot. Brush the grill to remove any leftover food, then oil the grill. Just before cooking, remove the plastic wrap and lightly oil the steaks with extra-virgin olive oil.
4. Place the steaks on a very hot grill and char both sides of the steaks, a few minutes per side. When the outsides of the steaks have become well seared, move the steaks to a cooler part of the grill to continue cooking until the internal temperature reaches 145 degrees for medium rare, 160 for medium, and 170 for well done.
5. Remove steaks from the grill and let rest in a warm spot for 7 to 8 minutes before serving

