



The Perfect Steak

Ingredients

2 steaks, 1-1/2 to 2-inches thick, preferably rib-eyes
1/4 cup kosher salt
1/2 tsp white pepper
2 tsp black pepper
1/4 tsp cayenne pepper

Instructions

Trim the steaks of any excess fat. Mix all of the dry ingredients together and apply to both sides of the steaks. Allow to stand at room temperature for 30 minutes before grilling.

Set the EGG up for direct cooking (no convEGGtor) at 650°F/343°C. To increase sear marks use a cast iron cooking grid; for extra flavor add wood chips.

Place the steaks on the grill and sear for two to three minutes.

Open the lid and flip the steaks onto a new section of the grid. After two to three more minutes, flip the steaks once more.

Completely shut down the EGG by closing the damper top and draft door. Let the steaks continue cooking for 3 to 4 minutes, until they reach the desired internal temperature (check with a meat thermometer).

Remove the steaks and let them rest for 5 minutes before serving.