



Fire Grilled Steak with Steakhouse Butter

Recipe courtesy of Chef Michael Smith. For more about Michael, see our Lifestyle Magazine.

Ingredients

½ cup (120 ml) butter, softened
2 tbsp (30 ml) finely minced shallot or red onion
1 clove of garlic, finely minced
1 tbsp (15 ml) finely minced parsley
1 tbsp (15 ml) finely minced fresh thyme
2 tbsp (30 ml) of your favorite vinegar
A sprinkle or two of salt and lots of freshly ground pepper

4 thick New York strip loin, sirloin or ribeye steaks
A sprinkle or two of sea salt and freshly ground pepper on each steak

Instructions

Stir all the ingredients together until thoroughly combined. Scoop the butter into a large resealable bag. Press the butter and form a thick log shape, roughly 4 inches (10 cm) long. Tightly roll up the bag, shaping the butter into a perfect round log. Refrigerate or freeze for several hours or overnight until the butter is firm enough to slice.

Set the EGG for direct (no convEGGtor) at 600°F/316°C with a Cast Iron Cooking Grid. Just before you begin to cook the steaks, pat them dry and season them heavily with salt and pepper. Position the steaks on the grid at a 45° angle to the grid lines. After a few minutes, turn them 90° to get the perfect steakhouse grill marks. Flip and repeat. Continue cooking until the steaks reach the doneness you prefer. You may press the steaks with your finger to gauge doneness; they stiffen as they cook through. This will take some time to master but it's a skill worth cultivating!

Top each steak with a thick slice of steakhouse butter; serve, share and enjoy!

Serves 4