Linwood’s Tuscan Style Steak

INGREDIENTS
16 oz. High Quality Strip Steak
2 T. Olive Oil.
1 Lemon

FOR THE RUB
2 T. Sea Salt.
1 T. Freshly Ground Black Pepper, preferably Tellicherry.
1 small bunch Fresh Rosemary finely chopped to make up 2 to 3 T. 1 tsp. sugar.

STEPS
Preheat the grill, if using gas, the
temperature should be 500 - 700 degrees.
the grates should be clean before you heat
your grill.

1. Remove the steak from the refrigerator
   for 30 minutes.
2. Pat the steak dry on both sides with a
   paper towel.
3. Brush the entire steak with olive oil.
4. Mix together the dry ingredients for the
   rub in a small bowl.
5. Firmly press the rub onto both sides of
   the steak. Be generous.

IMPORTANT
In order to achieve a proper crust, only flip the
steak at the four-minute mark.

Remove your steak when it reaches the
proper temperature, and let it REST for at
least 10 to 15 minutes. Do not slice it yet!

During this time, cut your lemon in half, and
squeeze over the steak.

After the meat has rested, slice, plate and
enjoy.

OPTIONAL
A pat of butter placed on top adds richness.

MANDATORY
Open a bottle of good red wine!

https://www.linwoods.com/