



Brandon Rodgers'

James Beard Nominated
Best Chef of California

Recipe

CHARCOAL- GRILLED NY STEAK

Brandt Beef Recipe Collection





Recipe

CHARCOAL-GRILLED NY STEAK



INGREDIENTS:

- 2, Brandt Beef NY steak - boneless, 12oz.
- Kosher salt
- Black pepper - fresh milled
- Chimney starter
- Newspaper
- BBQ lighter
- Heat safe BBQ gloves
- Hardwood briquettes
- Lump charcoal
- Hardwood chunks (fruit, or nut)

EQUIPMENT:

- Ceramic BBQ (Green Egg, Komado Joe)
- Sheet pan with a rack

TECHNIQUE:

STEP 1

- Pull the steak from the fridge 1 hour before you want to grill it.

STEP 2

- 20 minutes before you want to cook, assemble your chimney.
- Place 2 sheets of loosely crumpled newspaper at the bottom.
- Fill the top with briquettes.
- Light the newspaper with BBQ lighter in 3 different spots.
- Once the briquettes have caught fire and the flame is coming out the top of the chimney, pour the briquettes out with a heat safe BBQ glove
- Add 5-7 pieces of lump charcoal over the top.



Brandt Beef Recipe Collection
Learn more about Brandt Beef and find new recipes:
oneworldmeatco.com



Recipe

CHARCOAL-GRILLED NY STEAK



- Open up the valves to allow full oxygen exposure.
- Let the lump charcoal catch fire and go from black to embers.
- Place a few wood chunks on the charcoal to get some good natural wood smoke.
- Scrub your BBQ grate clean.

STEP 3

- Place steaks on a sheet pan with a rack.
- Season deliberately with kosher salt on the surface of the steak.
- Flip it over and do the same.
- Freshly mill with black pepper.
- Flip it back over and do the same.

STEP 4

- Place the steaks on the grill at about 500-600°F fat side down. Close the lid.
- Cook for 2 min.
- Rotate steak on the same side to create hatch marks. Close the lid.
- Cook for 2 min.
- Flip the steak over.

STEP 5

- Cook for 2 min.
- Rotate steak on the same side to create hatch marks. Close the lid.
- Cook for 2 min.
- Remove from the BBQ and place on a sheet pan with a rack.



Brandt Beef Recipe Collection
Learn more about Brandt Beef and find new recipes:
oneworldmeatco.com



Recipe

CHARCOAL-GRILLED NY STEAK

