

Steak Cuts

Cook with your favorite method (pan fry, grill, etc) to your desired temperature. Allow to rest a minimum of 5 minutes before carving.

For thicker steaks (2"+) or roasts try reverse sear. In a low temperature oven (85°C, 185° F or lower), or coolest part of your grill, bbq, smoker, slowly cook to 5 degrees below your target (medium rare 55°C, 130°F), there will be a 5°+ carryover, rest for at least 10 minutes.

Finish by searing on the hottest part of the grill or pan to caramelize the surface.

- Strip Loin
- Ribeye
- Flat Iron (Top Blade, Butler)
- Tenderloin
- Colorado (Denver, Chuck Flat)
- Top Sirloin