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Pizzazzed Steak Recipe

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PIZZAZZED STEAK RECIPE

Ingredients

- Your choice of steak (Ribeye, Pork Chop, Lamb, etc)
- 2 Tablespoons (Tbsp.) Cherchies Pepper Pizzazz Seasoning (Cherchies Select Grilling Seasoning and Rub would also be a nice choice)
- 1 Tablespoon butter per steak (optional)

Preparation

1. Turn the Grill onto high to heat up, then when grill is ready, turn down to low.
2. Sprinkle Cherchies Pepper Pizzazz Seasoning generously over both sides of the steak, pressing the seasoning blend into the meat. While grill is firing up, allow meat to sit out for a bit to absorb the flavors.
3. Grill steaks for about 5-8 minutes on one side, depending on thickness and your "pink" preference, and then flip the steaks over to finish grilling. Take steaks off grill and allow them to rest for about 8 minutes.
4. But then it gets even better...ADD BUTTER! You heard me right.
5. After the meat has rested, slice it up! Serve it with our Strawberry Salad, and you have a lovely warm weather (or cold;) meal. Enjoy!



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