



Denver Steak with Flash Fried Garlic & Rosemary

Serves 3-4

INGREDIENTS

2 Pine Street Market Denver Steaks

Pine Street Market Butcher Salt or Kosher Salt & Black Pepper

½ cup Olive Oil or Peanut Oil

7 Garlic Cloves, peeled and sliced thin

4 sprigs Rosemary, leaves pulled from the stems

Kosher Salt to taste

PREPARATION

- Preheat the Big Green Egg or grill to 400°F, direct heat.
- Generously season the steaks with Butcher Salt and allow to rest at room temperature for 30 minutes.
- While the steaks are resting, place the oil in a medium size pot and heat to 325°F. Add the sliced garlic to the oil, stir to separate the slices. Fry until fragrant and golden brown, about 2 minutes, and stir in the rosemary. Remove from the heat. Pour the oil through a wire mesh strainer into a heat proof bowl. Quickly transfer the garlic and rosemary to a separate bowl and season with a pinch of salt and toss to evenly coat. Reserve the oil.
- Sear the steaks on the grill for 3 minutes per side. Use a meat thermometer to determine doneness. See the "Steak Cooking Tips" section for recommended temperatures.
- Transfer the steak from the grill to a cutting board and let it rest for 5 minutes. Slice the meat against the grain, transfer to a platter, top with fried garlic and rosemary, a drizzle of the oil, and serve.
 - Serving Recommendation: **Horseradish Cream Sauce & Smashed & Seared Parmesan Potatoes.**

Steak Cooking Tips

Most of us were raised to fear raw meat. Under cook chicken - you could get sick. Over cook meat - you just ruined dinner. Cooking meat can be fun; you just need to understand some basic rules:

- Let the meat come to room temperature before cooking. Allowing the meat to come to room temperature will ensure the internal and external temperatures are similar, which will prevent the likelihood of achieving a beautiful sear on your steak that is undercooked and gummy on the inside. A good rule of thumb is to allow the meat to rest on a plate on your counter for at least 30 minutes per pound. It's okay! Searing the meat will kill bacteria living on the surface of the meat.
- Cook to an exact temperature based on your liking. Common beef and lamb temperatures are: Medium-rare (130°F), Medium (135°F), and Medium-well (140°F). Butcher Rusty recommends using a large display digital thermometer that is easy to read. Understand that meat continues to cook after removing it from the heat. Not a lot, but it can go from medium to medium well in just a few minutes.
- After cooking, let meat rest before cutting into it. The cooking process drives the juices to the center; resting allows the juices to redistribute throughout making for a perfectly juicy steak.
- Keep it simple. Hopefully, you have selected a beautiful cut of meat and will want to enjoy its natural flavors. Drowning a steak in a heavy sauce, funky blue cheese, sharp peppercorns, and other giant flavors will overpower the subtle beauty of a perfectly grilled steak. Go for a simple compound butter or finishing salt, just enough to compliment the flavor of the meat.
- "Slice the meat against the grain." What does that mean? Look for the direction of the meat fibers in the steak; they look like long strings. Cutting across these fibers, against the grain, makes each slice more tender and easier to chew.