

Steaks

This recipe is for all types of steaks and grills. The grills are either charcoal, propane, or stove tops. For charcoal and propane chipped wood may be used to give the steaks a smoked flavor. For propane use a metal chip wood box. For charcoal, place chipped wood directly on the charcoal. The wood chips should be soaked in water for 24 hours.

Ingredients:

- Steaks (rib-eye, porterhouse, t-bone, or fillets). Have steaks cut from 3/4 to 1 and 1/4 inches thick.
- Garlic salt
- Pepper
- Olive Oil

Lightly cover the steaks in olive oil. Garlic salt and pepper to taste. Prior to cooking, let steaks get to room temperature.

Turn steaks every two minutes. This is more critical when cooked over charcoal due to burning. For propane and stove top cook on medium/high heat. Turn steaks using tongs. Steaks are turned approximately two to four times, depending on internal temperature.

Note, a **digital meat thermometer** is used here for best results. This is most likely plastic and should NOT be kept in the steaks. This provides for instant internal temperature read-out.

Note, for a steaks, I cook until 125 degrees. After resting for 5 minutes the center is perfect Medium Rare (130 degrees).

Serve steaks with your favorite steak sauce.

Mike