

How I Won My First Steak Competition

I decided to enter my first steak competition and actually won it on the first try!!!
How cool is that? So now let's walk you through the steps I took to deliver an award winning ribeye steak. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 1 Amazingly Perfect Steak

Prep time: 10 Minutes

Cook time:

Indirect Cooking – 10-12 Minutes

Direct Cooking / Final Sear – 3 Minutes Per Side

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 ea	Ribeye Steak, 14 - 16 oz wt	Prime or Upper Choice
½ tsp	Oil, Canola/Olive Blend	
1 tsp	Rub-A-Dub Seasoning, 5280 Culinary	
1 tsp	Island Boys Coffee Rub, 5280 Culinary	
2 tbsp	Butter, Salted	
1/8 tsp	Oil, Truffle, White	
Taste	Rub-A-Dub Seasoning, 5280 Culinary	as a finishing salt
1/8 tsp	Oil, Truffle, White	as a finishing flavor

Prep Directions:

Remove steak from the fridge and package and allow to breathe and rest for 10 minutes prior to seasoning

Lightly oil both sides of the steak and allow the seasoning to work for 10-15 minutes or while the grill is heating to 225°

Cooking Directions:

Take the ribeye steak out of the package and place onto a cookie sheet

Allow to rest at room temp for 10 minutes

Rub each side of the ribeye steak with a very light coat of the canolive oil

Season the steak on both sides with a blend of the Rub-A-Dub and Island Boys Coffee Rub

Rest the steak and let the rub work for 10 - 15 minutes

Open the Weber Grill, load your GrillGrates on the right side of the grill, over the sear station

Ignite the Weber on the right side burner ONLY and adjust temp to 250°

Once Weber has reached 250°, load the steaks onto the left side of the grill, on the warming rack

Load the weber connect probe into the steak and set an alarm for 105°

Once alarm goes off at 105°, remove the steak to a pan. Leave the weber connect probe in the steak (cook time will be approx. 35 minutes)

Adjust grill to HIGH (600° or above) and light ALL burners

Allow the grill and GrillGrates to heat up to temp, approx. 15 minutes

Place the steak on the GrillGrates over the sear station and gently press the steak into the grate

Close the lid and sear the steak for 3 minutes, lift the steak and rotate 180°

Place the steak on the grillgrates and gently press into the grate

Sear for another 3 minutes

Carefully flip the steak and sear / finish the second side to 118°

Steak will CARRY over cook, allow 3-4 minutes of resting to help settle the juices and temperature of the steak

While steak is warm, place 1 pat of butter on the steak and allow to melt

Drizzle with 2-4 drops of truffle oil

Lightly dust with Rub-A-Dub as desired

Serve to your guests and watch them drool

Grills / Grill Gear Used:

- Weber Genesis II E-325, Indigo **Ace SKU – 8017320**
- Grill Grates, for Weber Genesis **Ace SKU – 8014746**
- Weber Connect, Grilling Hub **Ace SKU –**
- Kingsford extra tough Grill Pan **Ace SKU – 8463135**

Shopping List (Products Used):

- Rub-A-Dub, 5280 Culinary **Ace SKU – 8562050**
- Island Boys Coffee Rub, 5280 Culinary **Ace SKU – 8059876**