

Reverse Seared New York Strip – Big Green Egg

One of my favorite cuts of Beef is the New York Strip Steak, for many reasons. I love the bite, the robust beef flavor and it's one of the more than 30 lean cuts of beef too. Today we take our New York Strip steak on a reverse searing adventure for a truly beef centric eating experience. Happy Cooking, Chef Jason

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

Yield: 1 New York Strip Steak

Prep Time: 10 Minutes

Cook Time: 60-80 Minutes (depending on desired doneness)

Cook Temp: 450° - Indirect Heat – into – 600° Direct Heat finish

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 ea	New York Strip Steak, Prime	1 ¼ lbs
1 tbsp	Oil, Canola/Olive Blend	If Needed
3 tbsp	Rub-A-Dub, 5280 Culinary	

GARNISH

1 tbsp	Butter, Salted
	Grilled Sweet Peppers

Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer's instructions before using grills, starters and any cooking tools

Remove steak from fridge and from packaging, place onto a plate and allow to rest at room temp for **10 minutes**

10-15 Minutes Ahead – prep steak as follows

Coat both sides of steak with oil (if needed, check steak for surface moisture to determine if you need a binder)

Season all sides of steak with the Rub-A-Dub

Let rest on plate while Big Green Egg reaches temp

To Light Your Big Green Egg...

Stir charcoal in the Big Green Egg and Top off with Fresh Charcoal, move charcoal pile to one side to create that Dual Zone or Indirect Setup

Clean out ash pit if needed

Open Bottom vent and top vent for maximum air flow during startup process

Make a well towards the one side of the Egg and ignite the charcoal using speedilight starters or an EGGniter

When temp hits 200° add the lower EGGspander system, half grate over the charcoal, then the top EGGspander system with the sliding top grate

Next add the EGGgenius and connect to your wifi

Heat to pit temp of 450° and hold

Burb Big Green Egg and Open dome

Add steak to the left side of the Egg (indirect side) on the Upper sliding grate

Add the EGGgenius probe into the steak and set alarm from 115°

Cook for 40-55 minutes or until steak reaches desired doneness of 115°

Once steak reaches 115°, burp the Egg and open the dome

Remove the Probes from the steak and pit temp then remove the upper grill grate

Move the steak to the Lower grill grate over the direct side (Leave dome open)

Sear on both side for 2 minutes each side, cooking to an internal temp of 125° (for medium doneness)

Using tongs and heat proof gloves, remove steak from the grill and bring into the kitchen. Allow to rest for 3-5 minutes, while resting add the steak butter

Prior to serving, add any final garnish or seasoning

Devour !!!

SHOPPING LIST

Big Green Egg, Large

Ace SKU – 8797946

Big Green Egg, EGGspander

Ace SKU – 8025190

Charcoal, Big Green Egg

Ace SKU – 8697104

Big Green Egg, EGGniter
Thermometer, Big Green Egg
Rub-A-Dub, 5280 Culinary

Ace SKU - 8695330
Ace SKU – 8025749
Ace SKU – 8562050