

Spinalis Steaks Recipe





Instructions

- Prepare charcoal grill for direct grilling over hot coals.
- Season each cap steak with AP Rub and Hot Rub.
- Place each steak on hot grill grates (550-600?) for 4 minutes. Twist each steak 90° to create even grill marks.
- Flip steak over and top each one with 1 Tablespoon of Steak Butter
- Continue to cook steaks until internal temperature reaches 125° on an instant read thermometer. (or continue to cook for your desired doneness)
- Rest each steak for 5-10 minutes before serving, Enjoy!

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