

Ginger Steaks with Roasted Sesame Salt



Recipe courtesy of Weber's *On the Grill™: Steak & Sides* by Jamie Purviance

Ingredients

3 tbsp vegetable oil	Salt:
2 tbsp peeled and finely grated fresh ginger	3 tablespoons sesame seeds
2 tsp salt	1 teaspoon salt
1½ tsp freshly ground black pepper	½ tsp freshly ground black pepper
2 T-Bone steaks, each about 570 grams and 2.5 cm thick, trimmed of excess fat	

Directions

Step 1 – In a small bowl mix the oil, ginger, salt, and pepper. Spread the mixture on both sides of each steak. Allow the steaks to stand at room temperature 15 to 30 minutes before grilling.

Step 2 – Prepare the grill for direct cooking over high heat (230° to 290°C). If you're using a charcoal grill, keep a small part of the charcoal grate clear of briquettes as a safety zone of indirect heat.

Step 3 – Heat a medium skillet over medium heat on the stove. Add the salt ingredients. Cook until deep golden brown, 5 to 10 minutes, stirring occasionally with a wooden spoon to prevent burning. Pour the roasted salt evenly among four small dipping bowls.

Step 4 – Grill the steaks over direct high heat, with the lid closed, until cooked to your desired doneness, 6 to 8 minutes for medium rare, turning once or twice (if flare-ups occur, move the steaks temporarily over indirect heat). Remove from the grill and let rest for 3 to 5 minutes.

Step 5 – Remove the two main pieces of steak from either side of the bone (the tenderloin and the strip steak). Cut each section across the grain into 1 cm slices and serve warm with the salt. Guests are meant to dip an edge of each slice of steak in the salt.

