

Dirty Steaks



Ingredients

- 2 large ribeye steaks, approx. 500-600g each
- 1 tbsp sea salt
- 1 tbsp black peppercorns, freshly ground

Directions

Step 1 – Light your charcoal in a chimney starter and allow it to burn for approximately 15 – 20 minutes. For direct or dirty grilling, we recommend either Clean Heat or Binchotan charcoal, for a very high heat and low ash.

Step 2 – Tip the coals from the chimney starter and spread across the grilling area. Ensure that the coals are consistently white hot before cooking.

Step 2 – Coat the steaks liberally with salt and pepper. Place the steaks directly on to the hot coals and cook for 3 minutes, then turn. Using an instant read temperature probe, check the internal temperature of the meat until it is cooked to your liking - 49°C to 51°C for rare, 55°C to 57°C for medium rare or 60°C to 63°C for medium.

Step 3 – Remove the steak from the coals once cooked, brush off any ash, and let rest for 10 minutes before carving and serving.

