

Char-Grilled Steaks

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	teaspoon	salt
1	teaspoon	cornstarch
4		strip, rib-eye, or tenderloin steaks - 1.5" thick
		pepper

Chill steaks: Combine salt and cornstarch. Pat steaks dry with paper towels and rub with salt mixture. Arrange on wire rack set inside rimmed baking sheet and freeze until steaks are firm and dry to touch, 30 minutes to an hour.

Grill steaks: Season steaks with pepper. Grill, covered, over hot fire until well browned and cooked to desired doneness, 4 to 8 minutes per side. Transfer to plate, tent with foil, and let rest 5 minutes. Serve.