

How to order steak: 3 chefs offer tips

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Weber Grill Chicago, David Burke's Primehouse and Gibson's Steak House chefs' advice on steak

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Metromix and Chicago Tribune staffs
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As we're occasionally reminded by a gravelly voiced commercial pitchman: Beef, it's what's for dinner. And as we've recently been reminded after consulting our checking accounts: Beef, it's one of the few small luxuries we can still afford. Whether you're grilling in your back yard or letting a professional do it for you in a restaurant, you'll want to make sure you spend your money wisely. We asked three Chicago chefs who know a thing or two about steaks to stop by the Tribune offices, share some tips and grill some steaks (they all grilled bone-in rib-eyes). Here's what we learned. -- *Metromix and Chicago Tribune staffs*

Best steak he ever ordered:

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Rick Gresh, 33, executive chef at David Burke's Primehouse (616 N. Rush St.; 312-660-6000)

A 40-day dry-aged wagyu New York Strip at Craftsteak New York. "It was just one of those steaks that had a ton of flavor. It was super-rich. It brought every bit of the wagyu."

"Any time someone orders a 75-day rib-eye extra-well done. It's a piece of meat that's been aging for nearly three months developing all this flavor. ... You might as well not order that piece of meat."

"It has its place. It's up to the individual. I'm more of a fan of a bearnaise or one of our mousses. We offer a couple steak sauces. It's more just as a service. Not everyone wants it."

"A big red wine. There's always the classic pairing of a [cabernet sauvignon] or a syrah. With some of our extra-aged steaks, pinot noir goes really well. Or a really hoppy beer."

"Don't try to reheat it and eat it like a steak. Cut it up into smaller pieces and put it in a pasta, risotto or stir-fry. You usually don't have enough for a full meal, so you can stretch it by putting it in other dishes."