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## How to cook steaks at home

### Gas grill

Turn one side of the gas grill on high and the other side on medium heat for at least 25 minutes to warm up completely. Season the steaks liberally with kosher salt and pepper. Melt beef “luv” and keep warm with a brush handy. Place the steaks on the high side of the grill to achieve a deep brown char, turn the steaks 45 degrees about 3 minutes after placing on the grill. After 3 minutes flip over and do the same with the other side. Once the steaks are charred move to the medium side of the grill and continue to cook until your desired temperature, brushing with the beef “luv”. Before serving brush once again with beef “luv”, enjoy.

### Charcoal Grill

Start your charcoal grill as you normally would, make sure it is nice and hot. Arrange coals so one side is hotter than the other. Season the steaks liberally with kosher salt and pepper. Melt beef “luv” and keep warm with a brush handy. Place the steaks on the high side of the grill to achieve a deep brown char, turn the steaks 45 degrees about 3 minutes after placing on the grill. After 3 minutes flip over and do the same with the other side. Once the steaks are charred move to the cooler side of the grill and continue to cook until your desired temperature, brushing with the beef “luv”. Before serving brush once again with beef “luv”, enjoy.

### Sauté Range and Oven

Preheat your oven to 400° F. Season the steaks liberally with kosher salt and pepper. Melt beef “luv” and keep warm with a brush handy. In a very hot sauté pan with a little vegetable oil sear the steaks, once golden brown flip and continue to sear. Brush with beef “luv” and place in the oven and continue to cook until your desired temperature. Before serving brush once again with beef “luv”, enjoy.

### Broiler

Preheat your broiler for at least 30 minutes. Season the steaks liberally with kosher salt and pepper. Melt beef “luv” and keep warm with a brush handy. Place under the broiler and char the steaks, once charred flip over and char the other side. Brush with beef love and continue to flip back and forth until desired temperature is achieved. Before serving brush once again with beef “luv”, enjoy.

### Internal Temperature Guide –

Rare – 120-125°F                      Medium Rare – 130-135°F

Medium – 140-145°F                      Medium Well – 150-155°F

Well Done - 160°F