



HOW TO GRILL THE PERFECT NY STRIP

INGREDIENTS

- NY Strips
- Santa Maria Seasoning

DIRECTIONS

1. Thaw your New York Strips completely. You can do this by placing them in their packaging in the refrigerator overnight or in a bowl of warm water for 15-20 minutes.

2. Remove steaks from the packaging and bring them to room temperature. Before grilling use a paper towel to pat the steaks dry on both sides.

3. Preheat the grill to medium-high.

4. Season both sides with Santa Maria seasoning (this is a smoked oak flake, salt, black pepper, and garlic mixture) or a simple salt and pepper mixture to taste.

5. Grill on medium-high heat. We recommend using a meat thermometer to test the internal temperature of your meat. Remove the meat 5 degrees below your desired doneness.

Rare: 12-130F. Cook 5 minutes on the first side and 3 minutes after turning.

Medium Rare: 130-140F. Cook 5 minutes on the first side and 4 minutes after turning.

Medium: 140-150. Cook 6 minutes on the first side and 4 minutes after turning.

Medium Well: 150-160. Cook 6 minutes on the first side and 5 minutes after turning.

Well Done: 160-170. Cook 8 minutes on first side and 6 minutes after turning

Rest the steak for 5-10 minutes under foil and serve.

BENEKER
Family Farms



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SHOPPING LIST

SIDE OPTIONS

Loaded Baked Potato
Baked Sweet Potato
Corn on the Cob
Broccoli Salad