



## A Recipe from Old Smokey Products Company

[www.oldsmokey.com](http://www.oldsmokey.com)

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## RECIPES // Show Stopping Steaks

*When steaks are high, this is to try*

### Ingredients

- \* steaks (ribeye, t-bone, club, porterhouse or sirloin)
- \* barbecue sauce, or try Old Smokey Spicy Beef Marinade
- \* salt
- \* pepper

### Directions

Use the cooking chart below as a guideline. Brush both sides of steak with barbecue sauce (it's good to do this as early as you can, while the fire is getting ready). To sear the outside of the steaks, let the flames reach them for about a minute, then put the cover on to put out the flame. Keep the cover on while steaks cook.

### COOKING TIME IN MINUTES:

Steaks	Rare		Medium		Well	
	1 <sup>st</sup> side	2 <sup>nd</sup> side	1 <sup>st</sup> side	2 <sup>nd</sup> side	1 <sup>st</sup> side	2 <sup>nd</sup> side
1"	2	3	4	4	5	6
1 1/2"	5	6	7	8	9	10
2"	7	8	9	9	10	11