

GRILLED STEAKS



Prepare the Steaks the day before grilling.

2-4 Your Favorite cut of Steaks

Olive oil to coat

1-2 Scoops Simple Salsa Seasoning

Best is our GRILLING SPICE

Leaving most, if not all the fat on, season steaks with Simple Salsa Seasoning, rub in well on both sides. Wrap steaks in saran wrap and let marinade until next day.

Bring steaks out and let sit a room temp for 2-3 hours prior to cooking(they cook more evenly doing this).

Heat up Grill or Skillet. If using grill, spray a little Pam on grates so steaks do not stick. Cook 2 1/2 minutes (5 MINUTES per side for Medium) Turn 90 degrees and cook another 2 1/2 minute. Turn over and repeat. (cooking time varies depending on how you like your steak). Take off, cover and let rest 10 minutes