

Grilled T-Bone Steaks



Ingredients:

4- T-bone steaks about 1 inch thick. (12oz)

Salt and Pepper

Worcestershire Sauce (Lea and Perrins)

Steak Rub (optional)

Butter

Olive oil

Directions:

Pre heat grill to high. 4-6 minutes per side for medium rare.

Place steaks on a platter and let warm to room temperature. Season steaks with salt and pepper or your favorite rub. Season both sides evenly.

Brush grill grate with olive oil prior to placing steak on grill.

Place steak on grill. After two minutes; brush about 1 teaspoon of Worcestershire on each steak. Finish grilling bottom side, (about 4 more minutes).

Flip the steak and repeat the process. One minute before the steak is finished spread a small amount of butter on the steak. When the butter is melted flip the steak and let stay on the grill for about 30-45 seconds more. This will cause the steak to sizzle. Caution your grill will probably flame up a bit at this point.

Remove the steaks and let them rest for 1-2 minutes before serving.

This same recipe will work for Rib Eyes or other cuts.

Grilled Corn on The Cob



Ingredients:

4 ears of sweet corn

Butter

Salt

Water

Directions:

Carefully open the corn and remove the silk without removing the husk. Place the husk back to its original position.

Tie the husk back in place with string.

Soak the corn with water. Make sure the string is soaked thoroughly so as not to burn. This process will make the corn steam while cooking.

Place corn on upper rack on grill. Rotate with tongs two or three times. Corn should be on grill around 12-14 minutes.

If you wish your corn to have a real grilled look pull the husk back and tie with string to make a handle. Place the corn on the bottom rack on the direct heat (medium). Rotate as needed. Baste with melted butter.

8-12 minutes.

Caution; beware of flare ups.

- Just a note here. If using a grill you are not familiar with, you might consider grilling on medium high. Each grill has hot spots. If the grill has three burners use only two and keep a cool area to pull meat or vegetables off of the heat if needed. It will take a bit longer to finish but your food will not be charred to a crisp.