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– the *Certified Angus Beef*[®] brand is *Angus beef at its best!*[®]

Strip Steaks with Classic Steak Rub

Serves 4

Ingredients

- 4 (12-ounce) *Certified Angus Beef*[®] New York strip steaks
- 1 1/2 teaspoons coarse kosher salt
- 1 teaspoon coarse black pepper
- 1 teaspoon dried minced garlic
- 1 teaspoon dried minced onion
- 1/2 teaspoon cracked coriander seeds
- 1/2 teaspoon red chili flakes
- 1/2 teaspoon granulated sugar
- 2 teaspoons olive oil

Instructions

1. In a small mixing bowl, combine salt, pepper, garlic, onion, coriander, chili flakes and sugar.
2. Brush strip steaks with a thin coating of oil. Season with 1 heaping teaspoon seasoning per steak; cover with plastic wrap and refrigerate 1 hour.
3. Grill or pan sear steaks to desired doneness (suggested 125-130°F internal temperature for medium rare). Allow steaks to rest 5 minutes tented with foil before serving.

