



CHOICE CUT

TRI-TIP

THE CROWD-
PLEASER



Also known as the bottom sirloin or triangle steak. Beefy enough to stand up to a bold spice rub, this cut is legendary in California, where the oak-grilled steak is served with salsa and beans. Buy one 2-2½-lb. tri-tip steak (about 2" thick).

➊ **THE SEASONING** Sprinkle tri-tip with kosher salt. Massage **Chipotle Rub** (see recipe on page 72) into meat. Let steak sit at room temperature for 1 hour or refrigerate uncovered overnight. Bring to room temperature before grilling.

➋ **THE HEAT FACTOR** Build a two-zone fire in a charcoal grill (see facing page), or preheat a gas grill to medium-high. Cook 3-4 minutes per side over direct heat until nicely charred. Transfer to low-heat side (or lower gas grill heat to medium) and cook an additional 6-8 minutes per side or until an instant-read thermometer registers 120° for rare (steak will carry over to 125°, or medium-rare, as it rests).

➌ **THE FINISH** Transfer meat to a carving board; let rest for 10 minutes. Thinly slice against the grain. *Serves 4-6*



COOK THE COVER

grill. (Though to make it even more sublime, serve with scallions that have been tossed in olive oil and salt and given a quick char.)

These steps can be applied to most cuts; you'll need to cook a thicker steak for more time and a thin one for less, but the principles are the same: Build a two-zone fire so you can sear it over hot embers, then finish cooking over medium-low to keep it juicy. Master this technique, and you've mastered grilling.

SALT-AND-PEPPER RIB EYE

2 SERVINGS

A bone-in rib eye requires nothing more than salt, pepper, and a hot

X HOW TO CONQUER A RIB EYE X

1 1½"-2" bone-in rib eye (about 2 lb.)

2 tsp. kosher salt, divided

1 tsp. coarsely ground black pepper

Coarse sea salt

Put steak on a wire rack set on a rimmed baking sheet. Pat dry with paper towels. Season with ½ tsp. salt per side. Chill uncovered for up to 3 hours. Remove steak from refrigerator 1 hour before grilling and let come to room temperature. Pat dry with paper towels. Season again with ½ tsp. salt; press in ¼ tsp. pepper per side so pieces adhere.

Build a two-zone fire in a charcoal grill for direct (medium-high coals) and indirect (medium-low coals) heat. Alternatively, heat a gas grill to high just

before cooking, leaving one burner on low. Sear steak over direct heat, flipping once, until nicely charred, 3-4 minutes per side. (If a flare-up occurs, use tongs to gently slide the steak to a cooler part of the grill.) Move steak to indirect heat and continue grilling, flipping once, 3-4 minutes per side. Using tongs, lift steak and sear both edges (the bone side and the fat-cap side) for 1-2 minutes per side to render out some of the fat. Grill steak to desired temperature, 14-18 minutes total or until an instant-read thermometer registers 120° for rare (steak will carry over to 125°, or medium-rare, as it rests).

Transfer steak to a carving board; let rest for 10 minutes. Slice across the grain, season with coarse sea salt, and serve.

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STEP
3

The FINISH

A BEAUTIFUL STEAK CAN GET EVEN BETTER WHEN YOU LOAD IT WITH FLAVOR, LET IT REST, AND SLICE IT RIGHT.

5 WAYS TO RAISE YOUR STEAKS



KOREAN BBQ MARINADE

We love this marinade on Kalbi (see facing page). Try it for an Asian twist. Whisk $\frac{1}{2}$ cup reduced-sodium soy sauce, 2 Tbsp. water, 1 $\frac{1}{2}$ Tbsp. raw or turbinado sugar, 1 Tbsp. minced garlic, 1 tsp. Asian sesame oil, 1 tsp. grated peeled fresh ginger, and $\frac{1}{2}$ tsp. freshly ground black pepper in a medium bowl. Stir in $\frac{1}{2}$ cup chopped scallions. Cover and chill up to 1 day.

CHIPOTLE RUB

Perfect with the tri-tip (page 71), this rub from Sue Torres, chef at Sueños in New York City, will give smoky flavor to any steak. Grind $1\frac{1}{2}$ stemmed, seeded, chopped dried chipotle chiles in a spice mill; transfer to a small bowl. Grind 2 Tbsp. pink peppercorns, 2 Tbsp. coriander seeds, 1 tsp. fennel seeds, and $\frac{1}{2}$ tsp. cumin seeds in the same spice mill; transfer to bowl with chiles. Stir in 2 tsp. dark brown sugar, 2 tsp. kosher salt, and 1 tsp. mustard powder.



ANCHOVY BUTTER

Spoon this umami-rich compound butter over your favorite steak as it rests. In a medium bowl, combine $\frac{1}{2}$ cup softened unsalted butter, 4 minced garlic cloves, 8 anchovies packed in oil, drained and minced, $\frac{1}{2}$ tsp. hot paprika, $\frac{1}{2}$ tsp. fresh lemon juice, and kosher salt to taste. Mix with a fork until smooth and spread on steak. Or transfer to waxed paper, roll into a cylinder, chill, and slice.

D.I.Y. STEAK SAUCE

- 1 head of garlic, halved horizontally
- $\frac{1}{2}$ small onion, cut into $\frac{1}{4}$ " rounds
- 2 Fresno chiles or $\frac{1}{2}$ red bell pepper
- $\frac{1}{2}$ tsp. vegetable oil
- Kosher salt and freshly ground black pepper
- $\frac{1}{4}$ cup Worcestershire sauce
- $\frac{1}{4}$ cup red wine vinegar
- 1 Tbsp. (packed) dark brown sugar
- 1 tsp. porcini powder

INGREDIENT INFO: Porcini powder is available at better supermarkets and from olivenation.com.

Build a medium-hot fire in a charcoal grill or heat a gas grill to high. Drizzle garlic, onion slices, and chiles with oil; turn to coat. Season with salt and pepper. Grill, turning often, until golden brown and softened, about 12 minutes for garlic and 8 minutes for onion and chiles. Let cool slightly. Pop garlic cloves out of skins and reserve. Peel, stem, and seed chiles. Purée garlic, onion, chiles, Worcestershire sauce, and all remaining ingredients in a blender until smooth. Strain.

CHIMICHURRI

This colorful sauce doubles as a marinade (see recipe, page 93) and as an accompaniment to all cuts of beef, including the skirt steak on page 69.

