

Grilling Beef

Pick steaks that are at least one inch thick (example steaks are porterhouse, strip, or filet mignon)

Season beef with salt, pepper, and (optional) garlic powder and crushed rosemary.

Put on grill for 4 – 5 minutes on one side.

Turn over and grill until desired temperature is reached - Rare: 140°F – med-rare: 145°F