

## BAVETTE TRUFFLE STEAK



**TIME TO PREPARE**  
15 minutes



**COOK TIME**  
40 minutes



**SERVING**  
2 People



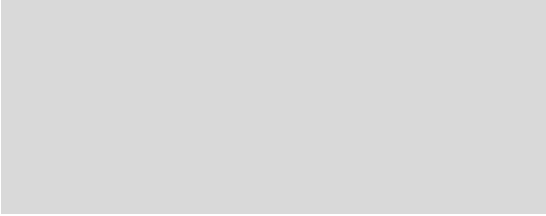
**PREPARED BY**  
Blue Smoke  
Blaire

### Ingredients

4TBS	Truffle Butter
¼ Cup	Salt & Pepper Rub
¼ Cup	Portobello Mushrooms (sliced)
3 TBS	Granulated Garlic

### Steps to Cook

- 1) Preheat smoker to 225-250F.
- 2) Place 1 chunk of Hickory wood in Coal bed.
- 3) Season Bavette Steak with a 50/50 blend of coarse sea salt and coarse black pepper and a light coating of granulated garlic.
- 4) Place Bavette Steak over indirect heat on the smoker until the internal temperature is 115F.
- 5) Heat a cast iron skillet and melt truffle butter and truffle oil.
- 6) Place sliced mushrooms in the cast iron skillet and sauté for 2-3 minutes. Remove mushrooms and set aside.
- 7) Turn the cast iron skillet to high. Add 2 tablespoons more of truffle butter.
- 8) Take fresh thyme sprigs and quickly baste them in the heated truffle butter for 10 seconds.



9) Add Bavette steak into cast iron. Sear on both sides for 1-2 minutes. Continuously spread pan drippings over the steak as it sears, using the thyme sprigs.