



CHAR CRUST ORIGINAL HICKORY GRILLED STEAK & ASPARAGUS

INGREDIENTS

- Char Crust Original Hickory Grilled Dry-Rub Seasoning
- 2 beef steaks
- 1/2 pound asparagus, end trimmed
- Olive oil

TIMES

- Prep: 5 minutes
- Cook: 8 minutes
- Rest: 10 minutes
- Total: 23 minutes

Servings: 2

INSTRUCTIONS

- 01** Remove the steaks from the fridge 30 minutes prior to cooking to allow the steaks to come to room temperature, then generously sprinkle both sides of the steaks with Char Crust Original Hickory Grilled Dry-Rub Seasoning and use your hands to press the seasoning into the steaks.
- 02** Toss the asparagus with 1/2 tablespoon olive oil and a generous amount of Char Crust Original Hickory Grilled Dry-Rub Seasoning.

Grilled Steak & Asparagus

- 01** Preheat the grill to medium-high heat, about 400 degrees. Grease the grill grate with olive oil by dipping a paper towel in oil and using tongs to rub the oil soaked paper towel over the grill grate.
- 02** Place the asparagus across the hot grill perpendicular to the bars. Cook for 8-12 minutes, or until crisp tender. Use tongs to roll the asparagus for even cooking. At the same time, cook the steaks by placing the steaks on the grill over direct heat. Cook the steaks for 3-4 minutes until a crust has formed, then flip and continue to cook another 3-4 minutes, or until the internal temperature reaches 130-135 degrees for medium-rare.
- 03** Let the steaks rest for 5-10 minutes before slicing. While the steaks rest, the internal temperature will rise 5-10 degrees bringing the steak closer to medium doneness.

Pan Seared Steak & Oven Roasted Asparagus

- 01** Preheat the oven to 425 degrees. Place the asparagus on a baking sheet in an even layer. Bake for 8-12 minutes until crisp-tender.
- 02** Heat a cast iron with a 1/2 tablespoon olive oil over medium-high heat. Once hot, add the steaks and cook for 3-4 minutes until a crust has formed, then flip and continue to cook another 3-4 minutes. Using tongs, turn the steaks on their sides to render the fat and sear the edges, about 1 minute per side. Cook until the internal temperature reaches 130-135 degrees for medium-rare.
- 03** Let the steaks rest for 5-10 minutes before slicing. While the steaks rest, the internal temperature will rise 5-10 degrees bringing the steak closer to medium doneness.