

Smoky Grilled Sirloin Steaks 2020

A couple of weeks ago I went up to my friend Jeffs [cabin in VT](#). A bunch of us guys go up every year to watch the Patriots (our team) beat whoever on their way to the Super Bowl. Alas, with the Pats early exit, our big game hopes were gone by the time we got there. No excuse not to have our yearly party though. And that includes beer, Scotch, lasagna, chowda, salad, cookies, hot tubbing, and steak. Usually, Joe brings the meat but this year he had to leave early so I stepped up. I bought a whole sirloin strip (a much better deal) and had the butcher cut 6 1 ½” steaks. The rest was left as a roast and you can look at that in another recipe. It was all about trying our new smoked rub in ideal testing conditions. Well, maybe not ideal because we were a little wasted by the time the steaks were ready. Anyway, I thought they tasted great and you can see that they looked good too. Straightforward grilled sirloin with a smoky twist – awesome.

PREP TIME: 10 MINUTES

TOTAL TIME: 1 HOUR

SERVES 6

Ingredients:

6 1 ½ inch sirloin strip steaks

4 tablespoons olive oil

3-4 tablespoons SpitJack Smoke Brisket Rub*.

Procedure:

Brush the steaks with the olive oil

Apply the rub to both flat sides of each steak (but not the other sides or edges).

Let sit for at least 1/ 2 hour

Get the grill as hot as you can.

Place the steaks on the grill at a 45-degree angle.

After 2-3 minutes (depending on the weather, your grills recovery time, etc.), rotate the steaks 90 degrees without flipping them over.

After 2 more minutes, flip them so they are still at 45 degrees. You should see some nice cross hatch marks.

After another 2-3 minutes rotate them 90 degrees. Cook until done (130-135F on an inserted thermometer).

Remove to a platter and let rest for 5-10 minutes.

Slice against the grain and serve.

Notes, tips, and tricks:

*If you can't get our rub, use equal parts (by weight) kosher salt and coarse ground black pepper, some smoked paprika and granulated garlic.

[Buy the rub on Amazon](#)

I guess we will be rooting for San Francisco (Jimmy G, after all, is our boy). Looking forward to a great game. Ribeye on the menu!