



## MONTICELLO VINEYARDS

*Enjoy with Cabernet Sauvignon*

## NEW YORK STRIP STEAK

**Cooking the Steaks:**

4 prime New York strip steaks (1½ inches thick, about 14 to 16 ounces each; the thickness is more important than the weight)  
2 sticks unsalted butter  
½ cup corn oil  
8 tsp kosher salt  
8 tsp cracked black pepper

**Chili Rub:**

1 Tbsp ancho-chili powder  
1 tsp ground cumin  
1 tsp ground coriander  
1 tsp garlic powder

**Herb Rub:**

1 Tbsp dried thyme  
1 Tbsp dried oregano  
1 Tbsp ground fennel seeds  
1 Tbsp kosher salt  
2 tsp mustard powder  
1 tsp onion powder  
2 tsp Spanish paprika

**Secret:** dipping the steak in a combination of butter and oil, coating it with a generous layer of kosher salt and cracked black pepper, and searing it over the hottest possible fire. *The goal – the perfect steak – is defined by the contrast between the charred exterior and the warm, juicy center.*

Melt the butter over medium-high heat and skim the milk solids from the surface. Set aside to cool.

Remove the steaks from the refrigerator about 30 to 40 minutes before cooking. Cover loosely with plastic wrap and allow the steaks to come to room temperature. Before grilling, shape the steaks by gently pushing the sides into the center to create height.

Mix the oil and ½ cup of clarified butter on a large serving plate. Put the steaks into the oil-butter mix to coat each side, then lift the steaks to allow the excess oil to drip off. *(Make sure that the steaks don't have too much oil-butter mix on them, as this will create flare-ups on the grill.)* Coat each side of the steaks with 1 tsp of salt and 1 tsp of black pepper. "You can't have too much salt on a steak," says Walzog. "It makes a great crust." Or try substituting one of the rubs.

Place the meat on the hottest part of the grill. If at any time the grill flares up, move the steaks to the outside edge, returning them to the center when the flame dies down. Do not slide the steaks across the grill; gently pick them up with tongs. The key is not to flip them around. Ultimately you want to turn a New York strip steak only three times, cooking each side twice for 3 minutes at a time (for a total cooking time of 12 minutes), to get a rare steak with adequate char.

Telling when a steak is done is not an exact science. One technique is to cut a small slit in the steak to see the color of the meat. A professional presses the meat and compares its firmness to the softer, fleshy part at the base of his or her own thumb; if it's the same density, the meat is rare. The firmer center of the palm is like the feel of a well-done steak. *(It takes practice.)* An instant-read meat thermometer is most accurate of all; insert it into the center of the steak. Rare is 110 to 115°; medium-rare, 120°; medium, 125 to 130°; medium-well, 130 to 135°; and well, 140°. *(Err on the low side, since steaks will continue to cook when removed from the grill.)* Allow the meat to rest for 3 to 4 minutes before serving, this allows the juices to emerge from the center.

**Rubs:** Mix all ingredients of desired rub together in a bowl and oil the steaks as above, coating each side with 1 tsp of rub. Follow the instructions above for grilling steak. When using the Chili Rub bear in mind that the steaks should be placed farther from the hot center of the fire, as the ancho-chili powder has a tendency to burn. *(Do not use fresh garlic or coarsely ground chilies -- they will scorch and become bitter.)*

© From the New York Magazine. Nationally acclaimed Chef David Walzog brings an innovative approach for inspired American cuisine to SW Steakhouse at Wynn Las Vegas, the resort's signature steakhouse. This recipe is from when he was executive chef at Michael Jordan's Steak House N.Y.C. and Tapika.