



Game Day Steak

Enjoy this melt in your mouth flavor filled steak.



2 servings ⌚ 1 hour 20 minutes

INGREDIENTS

1 boneless ribeye steak
2 teaspoons olive oil
2 tablespoons of Game
Day Seasoning

DIRECTIONS

1. Preheat grill to 500 degrees Fahrenheit.
2. Take steak out of packaging and add 1 teaspoon of olive oil and coat the one side of the steak.
3. Add 1 tablespoon of Game Day on the oiled side of the steak.
4. Let steak sit while it's seasoned for 1/2 hour at room temperature.
5. After the 1/2 hour, flip steak over and repeat the process. Add 1 teaspoon of oil and coat that side of the steak and add 1 tablespoon of Game Day,
6. Let steak sit while it's seasoned again for 1/2 hour.
7. Once it's been seasoned and sitting for 1 hour combined it's ready for the grill.
8. Place steak on hot grill and cook until internal temp of 137 degrees Fahrenheit after flipping once.
9. Take off grill and allow steak to rest for 5-7 minutes.
10. Serve and enjoy!

NOTES

137 degrees Fahrenheit is a medium cooked steak. Adjust doneness temperature to your liking.