



# Grilled Steak with Roasted Garlic Sea Salt



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We do love a good...no great...steak on the grill.

This is a simple & easy way to create wonderful grilled steaks.

Prep Time: 10 min.

Cook Time: 20 min

Total Time: 30 min.

Yield: One large wonderful steak

#### Ingredients:

One large steak; 16oz. or more

Garlic Festival Oil of your choice

Garlic Festival Smoked Garlic Sea Salt You can also use our [Mesquite Seasoning](#) or for a spicy twist our [California Cajun](#).

#### Directions:

Make certain your grill is scraped clean and ready to go.

Take steak out 30-40 minutes to warm to room temperature. Do not leave out for more than 1 hr.

Preheat grill

Coat steak with Garlic Festival oil

Rub steak on both sides with Garlic Festival Garlic Sea Salt or other seasoning of your choice.

Make certain your grill is properly heated. If you place your hand over the grill and need to remove quickly you're ready. 500-600 degrees is perfect.

Use tongs and place steak on the hottest part of the grill. Do not rotate for at least 2 minutes. Cook for 4-5 minutes per side. Use a digital meat thermometer.

You typically want the middle to be at approx 125 degrees. Ideally remove the steak just before it reaches your desired level of doneness as it will continue to cook briefly. Place your steak on a plate and let it rest for about 5 minutes. This allows for the juices to soak back into the meat and for your steak to finish cooking.

Serve and enjoy!

Made  
in  
USA

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