



Grilled Chipotle New York Strip

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Serves 4

Ingredients:

4 New York Strip Steaks (1 inch thick)

1 tsp Chipotle Chile Powder (McCormick Gourmet)

Fleur de Sel or coarse Sea Salt

¼ cup Butter softened

1 Chipotle Pepper in Adobo finely minced or pureed

Flat Leaf Parsley chopped for garnish



Directions:

Add the minced chipotle pepper to the softened butter and combine thoroughly. Turn the butter out onto a piece of plastic wrap. Wrap the butter and shape it into a log or stick. Refrigerate until firm.

Bring steaks to room temperature and pat dry with a paper towel. Heat grill on high (500° Fahrenheit). Dust the steaks with the chipotle chile powder rubbing ½ tsp. on each side of each steak. Place steaks on the grill, close the lid and grill for 90 seconds. Flip the steaks, close the lid and grill for 90 seconds. Remove the steaks to a warm platter and cover with foil. Allow the steaks to rest for 10 minutes. Return the steaks back to the grill turning ¼ turn for proper grill marks. Close the lid and grill for 30 - 45 seconds. Flip the steaks, close the lid and grill for 30 - 45 seconds for medium rare or grill longer to desired doneness. Remove the steaks to the warmed platter and sprinkle one side with fleur de sel. Cover the steaks with foil and let rest for 5 - 10 minutes. Remove the plastic wrap from the butter and slice the butter into 8 pieces. Place two pieces of butter on top of each steak. Garnish with flat leaf parsley.