

# New York Steak

Serves 4

*The combination of top and bottom heat in our stone hearth ovens makes this steak juicy and tender. A simple rub of Searing Seasonings is all that's needed for this steak— our ovens do the rest, giving us a full flavored steak every time.*

## Ingredients

4 ea. 10-oz.	New York steaks, trimmed (about 1-inch thick)
4 Tbsp.	extra virgin olive oil
4 Tbsp.	<a href="#">Searing Seasonings</a>
	Extra virgin olive oil

## Method

### Oven Temperature: 570-600 degrees

- Place four sizzle platters in the oven, heating them close to the flame.
- Cover the surface of each steak with 1 Tbsp. olive oil, taking care to spread the oil over the top, bottom, and sides.
- Rub 1 Tbsp. of Searing Seasonings into the top, bottom, and sides of each steak.
- Use a utility peel to bring the sizzle platters to the doorway of the oven. Drizzle each sizzle platter with a bit of olive oil and place one steak on each.
- Move the steaks to the searing/sauté zone of the oven, just in front of the flame. After about 3 minutes, or halfway through the cooking process, rotate the steaks 180 degrees. Cook until the interior temperature of the steaks registers 145 degrees at their thickest point (for medium-rare).
- Let the steak to rest for 10 minutes before serving.



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