

★ U.K. ★ BBQ ★ Week ★



Direct grill/
Dirty



Final Temp
53°C/125°F



10 mins



£20



Serves 2

RECIPE

Dirty Steak



INGREDIENTS

Steaks

2 Dry aged inch-thick Ribeye Steaks

For the Dirty Baste

1 stalk fresh Rosemary, leaves taken off the stalk

2 stalks fresh Thyme, leaves taken off the stalk

Bunch of Flat Leaf Parsley

1 Clove Garlic

1 Anchovy fillet

1 tsp Sea Salt

1 tbsp Olive Oil

METHOD

1. Blitz all the ingredients for the Dirty Baste together.
2. You will need your grill loaded with red hot, quality lumpwood charcoal. Please do not use instant light or briquettes or lava rocks.
3. Give the coals a blast of air to remove excess ash and ensure they are red hot. Place your steak directly on the coals, do not press or move, just leave it alone for 3 minutes.
4. After 3 minutes flip the steaks, baste generously on the cooked side and cook for another 3 minutes.

This will give you a rare dirty steak. If you want to ensure the steak is cooked how you like, use a digital thermometer probe.

Recipe from Marcus Bawdon @devonwoodsmoke or countrywoodsmoke.com