



Grilled Steak from Frozen with an Optional Steakhouse Crust

June 16, 2022

This is a dream recipe for people who don't like to plan. You can literally make it without any advance planning as long as you have steaks in the freezer—and it may be the best steak that you have ever grilled!

Serves 2-4

Grilling Method: Combo—Direct and Indirect

Ingredients:

- 1-2 frozen steaks, 1 ½-2 inches thick and at least 1.15 pounds
- Extra Virgin Olive Oil
- Kosher salt
- Black pepper

Method:

1. Preheat the grill with all burners on high. Reduce the heat to medium-high Direct heat.
2. Remove packaging from frozen steak. Brush all over with olive oil.
3. Sear the steaks over Direct medium-high heat for 2-3 minutes on each side until they're golden brown. You may not get consistent grill marks because the marks will only appear on the part of the steak that is making flat contact with the grates.
4. Season generously on each side with salt and pepper when you flip the steak (s).
5. Turn the center burners off and finish cooking over medium-high Indirect Heat. If you want crosshatch marks, you can position the steaks so that you get these marks when you turn the steaks and change the heat.
6. Grill until the internal temperature reaches 130 F for medium-rare. Remove the steaks earlier or later, depending on your desired level of doneness.
7. This will take between 15-25 minutes depending on the thickness of the steak, but check every 10 minutes or so.
8. If you want a steakhouse crust, turn one burner to high when the steak is a few degrees less than your preferred level of doneness and sear directly over the flame with the lid up for 1-2 minutes or until you have an end-to-end steakhouse (seared) crust and don't see any grill marks.
9. Remove from grill to a clean platter or cutting board. Drizzle tops with Extra-Virgin Olive Oil and season all over with a pinch of finishing salt.
10. Let steaks rest for 5-10 minutes on a cutting board before slicing or serving.