



Rock39s TBone Steaks

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

Grill a Tbone steak with this easy homemade seasoning to make it taste awesome This spice blend is the best as it doesnt overpower the steak flavor I cant eat a steak out anymore because I always compare it to this seasoning

Ingredients

- - 4 teaspoons salt
- or to taste - 2 teaspoons paprika - 1 ½ teaspoons ground black pepper - ¾ teaspoon onion powder - ¾ teaspoon garlic powder
- or to taste - ¾ teaspoon cayenne pepper
- or to taste - ¾ teaspoon ground coriander
- or to taste - ¾ teaspoon ground turmeric
- or to taste - 4 (16 ounce) t-bone steaks
- at room temperature

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat an outdoor grill for high heat and lightly oil the grate. Stir together salt
2. paprika
3. black pepper
4. onion powder
5. garlic powder
6. cayenne pepper
7. coriander
8. and turmeric in a small bowl. Dotdash Meredith Food Studios Rub seasoning over steaks on all sides. Dotdash Meredith Food Studios Cook steaks on the preheated grill to the desired degree of doneness
9. 3 to 3 1/2 minutes per side for medium-rare. An instant-read thermometer inserted into the center of each steak should read 130 degrees F (54 degrees C). Dotdash Meredith Food Studios