

Dirty Steak



To cook "Dirty Steak" you'll need well-marbled steak and 100% organic lump charcoal - we sell large bags (£20) & small bags (£10).

Please don't use briquettes or cheaper lumpwood because they're packed with chemicals and, as the name suggests, these very special steaks are cooked directly on the hot coals.

I know! I was dubious but the flavour is fantastically enhanced, the fat within the steak gets really crisp from the direct cook and, surprisingly, the charcoal hardly clings and any that does can be easily brushed off.

The cooking method is used by several Michelin starred chefs using the Big Green Egg and the recipe is as follows:-

Ingredients

Well-marbled steak

For the baste

- 1 tsp chopped rosemary
- 1/2 tsp Maldon Salt
- 1/2 tsp crushed black pepper
- 1 tbsp Olive Oil
- 1 clove crushed garlic

Method

1. Leave your steak out to allow it to reach room temperature.
2. Mix all the baste ingredients together in a bowl.
3. Light your Big Green Egg and bring it up to between 250C and 300C. Allow the charcoal to really get going, you want it hot all over the grilling area.
4. Place the steak directly onto the charcoal and close the lid. Depending on how much marbling your steak has, it may smoke a lot.
5. Cook for 2 to 2.5 minutes depending on how thick it is. I like a nice thick steak.
6. Open and turn your steak.
7. Cook for a further 2 to 2.5 minutes.
8. Take off your steak, wipe off any charcoal then baste it.
9. Wrap it in foil and allow it to rest for at least 5 minutes.

RECIPE TAKEN FROM THE EXCELLENT nicwilliams.com Thanks Nic