

Texan Steak

1.1 kg	Bottom Sirloin or Top Round 2 - 3 cm thick
50 g	Texan Steak Mix Seasoning (Product Code: 4402210) season 45 g per kg
25 ml	Oil
1	Vacuum Bag 400 x 600 mm (Product Code: 6407142)

METHOD

1. Trim the Steak from excess fat.
2. Rub the steak with oil on both sides.
3. Season with **Texan Steak Mix Seasoning**.
4. Place in the **Vacuum Bag** and vacuum.

COOKING METHOD: BRAAI

1. Pre-heat the grill to medium-hot coals.
2. Place the steak on the grill and cook for about 5 minutes per side, or until the desired doneness is reached.
3. Use tongs to turn the steak and prevent piercing it.
4. Baste with a **Meister Club** or **Jimmy's Sauce** if desired.

COOKING METHOD: PAN-SEARING AND OVEN FINISH

1. Sear the steak in a hot pan with oil until browned on both sides.
2. Transfer the pan to a pre-heated oven 200° C and cook until the internal temperature reaches the desired level of doneness.

COOKING METHOD: REVERSE SEAR

1. Season the steak and cook it in the oven at a low temperature, 160° C until it's close to the desired doneness.
2. Sear the steak in a hot pan to create a crust.

RESTING

1. Let the steak rest for at least 10 minutes after cooking to allow the juices to redistribute. Resting is crucial for a juicy and tender steak.

SERVING

1. Slice the steak against the grain.
2. Serve with your favourite sides like **Six Gun Grill Potato Wedges** or **Mielietert** or **So Good Creamed Spinach**.

CHEF'S TIPS

1. Bring the steak to room temperature before cooking for more even cooking.
2. Don't overcrowd the grill or pan, allowing for proper heat circulation.
3. Use a meat thermometer to ensure accuracy.

Please Scan the QR
Code for some Braai
Day Recipes from
Chef Vaatjie

