

## Dusted NY Strip Steak (Gordon Ramsay Style), Asparagus, and Red Skins



2 servings



10 minutes

### INGREDIENTS

- 3 tbsp Garlic butter (homemade or store bought)
- 2 NY Strip Steaks
- 1 Shallot
- Dusted Seasoning
- 3 Red Skin Potatoes
- 2 tbsp Extra Virgin Olive Oil
- Salt
- 3 Cloves Garlic
- Aluminum foil
- 1 Bunch Fresh Asparagus
- Pepper

### DIRECTIONS

1. Let your steaks sit out for 30-45 minutes at room temperature
2. Liberally season NY Strip steaks on all sides with Dusted Steak Seasoning and rub 1 tbsp of extra virgin olive oil to combine all the flavors onto the steak
3. Heat your grill for 15 minutes on high
4. While the grill is heating, break each asparagus by holding the top and bottom in your hand and bending to allow the stalk to break off, leaving you with the most tender part of the vegetable
5. Season asparagus on a plate by adding 1 tsp of extra virgin olive oil and salt and pepper to taste - mix well by hand
6. Chop your red skin potatoes into ½ cubes, dice your shallot, and chop your garlic cloves
7. Throw potatoes, shallots, and garlic into an aluminum foil packet with 1 tbsp of garlic butter and salt and pepper to taste
8. Fold in all sides of the aluminum foil to make a closed pouch where no steam can get out
9. Before grilling the entire steak, hold the steaks vertically on the grill with tongs: fat cap facing down on the grates of the grill for 90 seconds, allowing the fat cap to render and crisp up

# Dusted™

10. Once satisfied with the fat cap, place your NY Strip steaks and aluminum foil pouch face down on the hot grill and let cook for 4 minutes
11. Flip steaks, shake potatoes, and allow to cook for another 3 minutes
12. Take the NY Strip steaks off the grill, place 2 tbsp garlic butter on top, and cover with aluminum foil to rest for 4 minutes
13. While your steaks are resting, put the asparagus on the hot grill with the potatoes that are still cooking and allow them to char on each side while rolling them back and forth for 5 minutes
14. Take everything off the grill, spread the melted butter all over the steak, slice the NY Strips, open the potato pouch, and serve!