

Dry Aged New York Strips with Chili Butter

Recipe by Chef Ben Lierman

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4 each dry aged New York strips, 1 1/2 to 2 inches thick
1 1/2 tsp. kosher salt
1 tsp. black peppercorn, fresh ground
6 cloves garlic
1/4 cup extra virgin olive oil
Chili butter, see recipe

Dry age a whole strip loin and then cut into steaks, or purchase dry aged steaks from your local butcher. Steaks that are 1 1/2 to 2 inches thick grill the best.

To make the garlic oil, mince the garlic as fine as possible, add the garlic, pepper, kosher salt, and olive oil into a small bowl and stir to combine. On a sheet tray lay out the steaks, coat them with the garlic oil mixture that was made earlier. Rub the steaks well with the garlic oil to coat evenly on all sides. Allow the steaks to marinate for 1 to 2 hours.

Set up your grill for direct grilling and preheat to high temperature. When you are ready to grill the steaks, turn the grill down to medium, brush the grill grates and oil well. Place the steaks on the grill and grill until they are cooked to your personal liking, about 6 to 8 min. per side for medium rare.

When the steaks are cooked to your liking, remove them from the grill, top them with the chili butter and allow to rest for 5 to 8 minutes.

Chili Butter

2 T chipotle chiles canned in adobo
1 T chopped garlic
2 T fresh squeezed lime juice
2 T white wine
1/4 cup heavy cream
1 lb. sweet butter, room temperature
Salt and pepper to taste
3 T chopped italian parsley

Combine the chipotles, garlic, lime juice, and the wine in the bowl of a food processor. Pulse the processor to combine. Next add the softened butter and blend well until a smooth uniform consistency is achieved. Slowly add the cream while the processor is running and blend well. Fold in the parsley by hand and scrape the mixture into a tub until ready to use.