

Caveman T-Bone with Hellfire Hot Sauce

Serves 4

FOR THE STEAKS:

Ingredients:

4 T-bone steaks (10 to 12 ounces each) about 1 inch thick
Coarse salt and cracked black pepper

Directions:

1. Grill the steaks. Build a charcoal fire and rake the coals into an even layer. When the coals glow orange, fan them with a newspaper to blow off any loose ash.
2. Generously season steaks on both sides with salt and cracked pepper. Place the steaks directly on the embers about 2 inches apart. Grill until cooked to taste, 4 to 6 minutes per side for medium-rare, turning with tongs.
3. Using tongs, lift the steaks out of the fire, shaking each to remove embers. Using a basting brush, brush off any loose ash and arrange the steaks on a platter. Let the steaks rest loosely tented with aluminum foil, while you make the sauce.

HELLFIRE SAUCE:

Ingredients:

1/2 cup extra-virgin olive oil
6 jalapeño peppers, thinly sliced in pinwheels
6 cloves garlic, thinly sliced
1/2 cup fresh cilantro leaves, coarsely chopped

Directions:

Heat the olive oil in a cast-iron skillet directly on the embers, on the side burner of a gas grill, or on the stove. When the oil is screaming hot, add the jalapeños, garlic, and cilantro. Cook over high heat until the sauce is aromatic and the garlic is lightly browned, about 2 minutes. Immediately pour the sauce over the steaks and serve at once.



KITCHEN & BATH
Appliances and Decorative Plumbing

www.dreamkitchencooking.com