

**Cleveland County Kitchen**  
**January 2021**  
**Food of the Month – Longhorn Beef**  
**Chef – Tommy Greene**



**Ingredients**

- Longhorn Beef Steaks (boneless)
- Coarse-grain Sea Salt or Kosher Salt
- Garlic Powder
- Fresh Ground Black Pepper
- Worcestershire Sauce
- ½ cup Pinot Noir, (optional) to use in grill tray to enhance flavor if using a Smokeless Grill

**Instructions**

1. Place steaks on a plate and cover generously on both sides with coarse grain Sea Salt or Kosher Salt.
2. Let steaks set out on counter for 1 hour.
3. Then rinse steaks very well with cold water and pat dry with a paper towel.
4. Sprinkle both sides of each steak with garlic powder, fresh ground black pepper and cover each with Worcestershire Sauce.
5. Let steaks set for a few minutes before putting on the grill.
6. Prepare grill according to manufacturer's instructions.  
Note: Chef Greene used a Power Smokeless Grill. Chef Greene added ½ cup Pinot Noir to the tray in the bottom of the smokeless grill to help flavor the steaks; adding wine would not be possible if using a regular grill.
7. Preheat grill. Chef Greene grills at 400 degrees F. for approximately 3 minutes per side. Use a meat thermometer to check internal temperature; bringing the temperature to 125 degrees F for medium well.

*Chef's Note:*

*The salting of the meat improves the grade of the meat at least one grade.*

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