



GRILLING THE PERFECT T-BONE STEAK

1. Preheat Grill 450 - 500 degrees.
2. Place your T-Bone steaks on a cookie sheet, and add steak seasonings, salt and pepper to taste.
3. Clean grill grates.
4. Place T-Bone steaks on grill and cook 4-5 minutes per side.
5. Use a digital thermometer to determine internal temperature.
6. Place cooked T-Bone steaks on clean platter.



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