



<https://isre2005.net/best-weber-grills/>

## Barbecuing Steaks On Weber LP Grill

When it comes to cooking steaks on the grill, your success all starts at the market. Steak selection is as important as prepping, seasoning, barbecuing the steak. There are different cuts of meat like the rib eye, the fillet, t-bone, shell, skirt, London broil each of which demand different attention.





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## Shell Steaks on the Grill

After you select the steak of your choice, the next step is to prepare the steak for the grill. You can use as little as a pinch of salt and pepper or use a number of dry rubs.

On a nice Rib Eye I use a rub of salt, pepper, garlic powder, and herb mixture of rosemary, basil, and thyme. This rub works on shell steaks, T-bones, fillets, and porter house steaks. Coat each side of the steak and let sit for @ 20 minutes loosely covered on the counter. This is the time to start the grill.

If you use a gas grill set the heat on medium. With charcoal you have to let the coals cooked to a nice gray color.

Once the grill is ready you want to place the steak over the hotter part of the fire in order to sear the meat and keep the juices locked in. Rotate a quarter turn after the first few minutes to make a nice criss cross pattern that looks professional. Once seared move the steaks to a lower heated area of the grill and cook for around 8 minutes on onside and 7 minutes on the other for rare and add a minute on each side to cook to medium.

## T-bone Steak

Once the steak is cooked to the your desired temperature, take it off the grill and tent it for a few minutes to let the juices even out. After that its time to add your favorite sides like a baked potato and green beans or what ever you like, crack open a nice bottle of red wine and enjoy.

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My name is James, and my friends call me the Barbeque Man. I have 30 years of experience, and I would like to provide you with timely techniques and recipes for barbecuing year round.

I'm located on The South End of Rhode Island where we have four distinct seasons. I have different styles for cooking outside for each of the seasons and it's my intention to pass them on to you.

It is very easy to get comfortable with your own style of cooking and food choices, so I am presenting this challenge: at least once a week try something new.



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To find inspiration, visit my website <https://isre2005.net/best-weber-grills/> !

**Contact Details:**

ISRE2005.net

Address: 1901 Johnson Ave #319, Kingman, AZ 86401

Main Website: <https://isre2005.net/best-weber-grills/>

Google Folder: <http://bit.ly/2Y0ZXq3>

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