



Salt Brine For Steaks



- Remove from package and thaw
- Pat dry with a paper towel
- Apply a generous coating of large flake salt to both sides (3/4 tsp)
- Place steak on a cookie rack so air contact is not restricted
- Place in refrigerator uncovered for 24 to 72 hours (48 hrs is optimal)
- Remove from refrigerator and bring to room temperature before grilling.
- Any additional seasoning that contains salt should be used sparingly.



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