



Recipes by Peter

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NEW YORK STEAK ON THE NINJA WOODFIRED GRILL

Roasted Tomato Recipe Follows

Servings 2

Equipment Needed:

Ninja Woodfired Grill (NWFG) or Grill of Choice
Bluetooth Meat Temperature Probe

Ingredients:

1 Boneless New York Steak About 2" Thick
Olive Oil
Kinders Prime Steak Seasoning (or steak seasoning of choice, such as Montreal Steak Seasoning, or Kinders Mesquite Salt and Pepper if cooking steak on grill other than the Ninja Woodfired Grill..

Preparing the Ninja Woodfired Grill

Fill NWFG with wood pellets of choice
Set NWFG to Grill Setting, press ignite pellets button.

If using the NWFG with probe set temperature setting to manual, and set the temperature to 135 degrees. *If you are not using the NWFG probe skip this part.*

Press start. Let the NWFG heat up for at least 15-20 minutes.

Prepare the Steak

Spread some olive oil all over the steak, on all sides including the ends.
Sprinkle steak seasoning liberally on all sides of steak, including the ends.

Insert the ThermoPro probe so that the tip of the probe is positioned in the middle of the steak.

Place steak on grill. If using the NWFG probe set the probe in the steak so the probe is in the middle of the steak. If you are not using the NWFG probe skip this part.
Let the steak cook until the internal temperature gets to about 100 degrees, and then flip the steak.

Cook the steak until the internal temperature gets to 125 if you like your steak medium rare, or 132-135 for medium.

If you like your steak well-done please don't make this recipe, buy hamburger meat instead and make 'hamburger steaks.'

When steak has come to temperature remove the steak to a plate and cover the steak with aluminum foil for 5-10 minutes to let the steak rest and the juices will redistribute in the steak.

Slice steak to desired thickness of pieces.

Put unsalted butter on the hot steak for even more flavor.

Add a bit more salt to the steak slices once the steak has been sliced and put on the serving plate.

Enjoy.

Roasted Tomatoes on the Vine

Preheat the Oven to 375 degrees.

A good accompaniment with the steak is roasted tomatoes.

Place tomatoes on the vine in a baking dish, pour some olive oil on top of the tomatoes and add salt and pepper.

Roast the tomatoes at 375 degrees for 15-20 minutes (depending upon the size of the tomatoes.)

Add some fresh herbs such as oregano, thyme or basil, or a dried herb blend.

Add a bit more salt and pepper if desired and ENJOY!!!