

## HOW TO Cook Sizzling Steak On A Gas Grill In 5 EASY Steps...



There are plenty of ways to prepare a delicious, juicy steak, but there's something about firing up the grill that just feels right.

When done well, grilling your steak can be fast, easy, and produce mouthwatering results every time.

Following this simple guide will teach you **how to cook steak on the grill** in no time at all. So turn up the heat, thaw your meat, and get ready to eat!

### The Items You'll Need To Cook Your Succulent Steak...

- **High-Quality Steak** --- A great steak dinner begins with a great cut of meat, so don't skimp at the butcher shop. Prime grade steaks are your best bet, but top Choice cuts, including rib eyes and porterhouses, should also prove juicy and flavorful.

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- **Cooking Oil** --- A thin coat of cooking oil — preferably vegetable, canola, or olive oil— applied to both sides of your steaks will enhance flavor and keep them from sticking to the grill.
- **Your Favorite Spices** --- Add seasonings after oiling your meat, but before tossing it on the grill. You can get fancy, or use a classic combination of cracked black pepper and sea salt. The steak is your canvas.
- **Tongs** --- Use cooking tongs to flip and move your steaks around the grill. Unnecessarily puncturing your cooking steak with a fork or knife wastes its natural juices.
- **Meat Thermometer** --- You've come this far; don't ruin your steak by undercooking or overcooking it! A reliable meat thermometer will let you know the exact moment your steak reaches your preferred level of doneness.

## How To Cook Your Steak On The Grill In 5 Steps...



### Step 1: Prepare All Of Your Materials...

Gather everything you need in one place so you don't have to leave your grill unattended once it's turned on. This includes taking your steaks out so they can warm to room temperature.

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Turn your grill on high so it can pre-heat, and close the lid.

You should allow 20 - 30 minutes for your grill to pre-heat, though this can vary from model to model.

### **Step 2: Season Your Steak To Perfection...**

Dry your steaks by gently dabbing them with a paper towel.

Coat both sides of the meat with a thin layer of cooking oil, then sprinkle on your spices!

### **Step 3: Cook The Steak To Your Liking...**



Place your steaks on the grill. If your grill is sufficiently pre-heated, you should hear a beautiful sizzle.

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Let the steaks cook for about five minutes, then flip them using your tongs.

Depending on how thick your steaks are and how you liked them cooked, you can begin taking their internal temperature with your meat thermometer eight minutes after they hit the grill.

The rule of thumb is 125 degrees for rare, 140 for medium, and 155 for well-done, and once you hit your optimal temperature, use your tongs to move the meat from the grill onto a serving plate.

### **Step 4: Let The Meat Rest...**

As tempting as it might be to cut into that beautiful steak right away, it's very important to let your meat rest.

In the minutes after your steak comes off the grill, it actually continues to cook.

This waiting period, agonizing though it may be, also allows the steak's juices to recede back to the center — exactly where you want them for a perfect bite.

### **Step 5: Enjoy Your Meal!**

After about six or seven minutes of resting, your steak should be good to go...

Dive right in, and start enjoying!

## **How To Cook Steak Tips and Tricks...**

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Believe it or not, those five simple steps are the bare bones of all you need to know to learn how to cook steak on the grill.

But for those backyard gourmards looking to add an extra flair when they fire up their grills, here are some bonus hints...

### **Tip 1: Don't Cook Cold Meat...**

This was advised above in Step 1, but bears repeating: let your steaks warm to room temperature before throwing them on the grill.

You'll find that steaks pulled straight from the fridge or freezer will cook faster on the outside than the inside.

This leads to a charred exterior or undercooked interior, neither of which you want, and taking the time to let your steaks warm up will ensure they cook evenly.

### **Tip 2: Cook With Heat, Not With Flames...**



Don't place your steaks directly over the flames on your grill.

Drippings from the cooking steaks could cause flames to flare up, burning your meat.

**Tip 3: Use The Tong Test...**

If you don't feel like impatiently stabbing your steak with your thermometer, you can check your meat's doneness by gently pressing down on it with your tongs.

Generally speaking, the rarer the meat, the more give it has to the touch.

It's important to remember, though, that a meat thermometer should have the final say in whether or not your steak is at a temperature safe for consumption.

**Tip 4: Be Patient...**



The more you interrupt your steak's grill time by flipping it, the longer it will take to cook through.

On top of that, you also run the risk of your meat cooking unevenly.

Cooking great steak isn't a race, but there's no reason to make it take longer than it should through unnecessary flipping.

### **Tip 5: Foil Your Steak...**

Consider loosely tenting foil over your steaks as they're resting.

This traps the heat close to your steaks, furthering the point of letting your meat rest, and adding a few extra minutes of precious cooking time to ensure perfectly juicy bites!

### **In The End...**

Grilling the perfect steak doesn't have to be difficult, but there's definitely a 'right' way to do it.

And a delicious steak is too special a treat to be marred with careless grilling.

Fortunately, you don't need to be a Michelin chef to figure out how to cook steak on the grill properly...

And with the right meat, enough practice, and these 5 easy steps, you'll be serving up

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mouthwatering steaks from your gas grill in no time!

## One More Thing...

If you've got the steak but are still searching for a grill that won't break the bank...



I recommend you check out my article on the **Best Gas Grills Under 500 Dollars...**

Every grill on that list will give outstanding performance...

...and help you as you endeavor to cook mouthwatering steaks for yourself, your family, and your friends!

==>[Click here to view the best gas grills under 500 bucks](#)

-Be safe, fire them up, and enjoy!

-Grillin' Bill