

Garlic-Thyme Steak Rub

2 pounds beef shoulder top blade (flat iron) steaks (about 8 ounces each) or 2 pounds ribeye, top sirloin, top loin or tenderloin steaks, cut 1 inch thick or 4 pounds porterhouse or T-bone steaks, cut 1 inch thick

Rub:

3 tablespoons chopped fresh thyme or 1 tablespoon dried thyme leaves

2 tablespoons sweet paprika

3 cloves garlic, minced

1/4 teaspoon ground red pepper

1. Combine rub ingredients; press evenly onto beef steaks.
2. Place steaks on grid over medium, ash-covered coals or over medium heat on preheated gas grill. Grill according to the chart for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
3. Serve half of steaks immediately, as desired. Cover and refrigerate remaining steaks for later use. Before serving, carve steaks into slices; season with salt and pepper, as desired.

Makes about 1/3 cup

