



The other New York strip is just as tasty

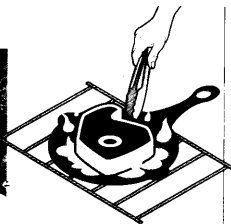
The Perfect Steak

When the Hungry-Man Salisbury just doesn't cut it anymore, try one of these top chophouse techniques.



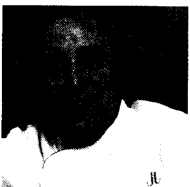
STRIP HOUSE, NEW YORK CITY

"The natural flavors of a great piece of meat will come through," says Lenger. Season a prime 14- to 16-ounce New York strip steak with ground pepper and kosher salt, then get your grill *superhot* and cook five minutes uncovered. Cover and watch closely, flipping when you get quality char. Finish cooking, let it rest five minutes, then drizzle with clarified butter and sea salt. Damn!



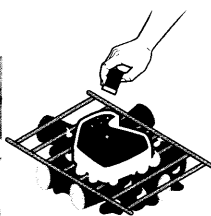
SNAKE RIVER GRILL, JACKSON HOLE, WY

Grab an aged 16-ounce bone-in rib-eye chop from your local butcher (not the supermarket). Cook 10 minutes a side in a preheated cast-iron pan in an oven set at 450 degrees. The pan lets the meat stew in the flavorful fat and provides a nice crust, says Drew. Let it rest five minutes, then feel free to salt the meat liberally once it's on your plate.



EIFFEL TOWER RESTAURANT, LAS VEGAS


Pour enough beef broth into a stockpot to cover the tenderloin, and heat it on low so it's just below simmering before submerging the cow flesh. Then cook uncovered for at least 10 minutes. When the meat reaches 130 degrees, it's near medium-rare. Serve with sea salt, horseradish cream, or spicy mustard on the side. Mom'll be so proud.



THE HITCHING POST II, BUELLTON, CA

Throw a flat-iron steak on a grill over an open fire of oak, says Ostini, owner and chef of the eatery made famous in *Sideways*. Grill for five minutes on each side at 450 degrees. For seasoning, add half-tablespoons of granulated garlic, salt, and pepper while cooking—or buy Magic Dust at hitchingpost2.com. Do not serve with fucking merlot.



 **#1 LESS THAN EXPERT**

Oh, the things a chap overhears in the local dive bar at 2 A.M.

Guy #1:

Guy #2:

Guy #1:

Guy #2: