

# Grilled Steak with Never-Fail Dry Rub

Recipe By Rivky Kleiman



Cooking and Prep:  20  
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Serves:  8

No Allergens

Preference: Meat

Difficulty: Easy

Diet: Gluten Free, Low Carb

Source: Family Table by  
Mishpacha Magazine

My brother is famous for his barbecuing skills and rightfully earned title “King of the Grill.”

This is one of his spice combinations. I played with the measurements to ensure that you too can experience never-fail delicacies with this combo.

## Ingredients (12)

### Dry Rub

- 1/2 teaspoon basil
- 2 tablespoons brown sugar
- 1/4-1/2 teaspoon Gefen Cumin
- 1/2 teaspoon Gefen Garlic Powder
- 1/2 teaspoon Gefen Paprika
- 1/2 teaspoon parsley flakes

1/2 teaspoon freshly ground **Gefen Black Pepper**

1/2 teaspoon salt

1/2 teaspoon turmeric

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## Steak

**Bartenura Olive Oil**, for smearing

1 5–7 lb roast or as many steaks as you want

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## Sommelier Suggests

**Carmel Admon Vineyard Malbec**

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## Start Cooking

### Steak

1. Smear olive oil on roast or steak surface.
2. Combine dry rub ingredients in a small bowl then rub all over the surface of the meat.
3. Sear meat on the grill for about 90 seconds on each side, and continue to cook to your desired doneness (see below).
4. A roast will take longer to cook than a steak.

### Note:

You can store extra dry rub in a container for later use.

Although these recipes were all presented for barbecuing, they can all be prepared in the oven as well.

### Tip:

Inserting a meat thermometer into the steak as it cooks can help you achieve the desired level of doneness. For rare steak, remove from grill when the thermometer reads 125–130°F (52–54.5°C). For medium steak, remove at 140–145°F (60–63°C), and for well-done steak, remove at 160–165°F (71–74°C). Remember to wash the thermometer well with hot, soapy water after you're finished using it.