

Recipe for: Blackened KC Strip Steak

Recipe by Rich Denny

Ingredients

3 Tbs. Chili Powder

2 tsp. dried thyme

1 tsp cayenne pepper

½ tsp white pepper

½ tsp celery seeds

½ tsp garlic powder

¼ tsp onion powder

Fresh Family Pack KC Strip Steaks

1/3 c. olive oil

Directions

1. Heat the grill to medium high.
2. In a bowl, combine the spices together and stir.
3. Rub the steaks with oil, then season with salt and spice Combo.
4. Place on grill, cover and cook for five minutes; turn, lower grill to medium and grill 5 minutes for medium rare.