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Cook Steaks like a Steak Boss in Your Own Kitchen by [Liz Peters](#)

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A lot of people dream of being able to cook steak like their favorite chefs. Sadly, they get frustrated since their attempts mostly end up in flops ranging from burnt catastrophes to inedible scraps not fit for human consumption. Yet by carefully considering steak choices and preparation methods, it's easy to whip up a hearty meal for the whole family.

First of all, not all steaks are the same since different cuts of steak call for different cooking methods. For instance, preparing a rib eye steak can be really challenging due to its thickness, while pan frying a flank steak can be difficult for those who do not like their steak well done. Meanwhile, wagyu beef should be handled with delicacy because the meat is quite expensive.

Depending on the steak's size and girth, as well as the room temperature, a thawing time of half an hour to a full hour is advised. In any case, make sure steaks are neither frozen nor warm but set at room temperature. This way, you can avoid over or undercooking the steak.

During preparation, use an herb or spice rub to enhance the natural flavor of the meat. It can be as simple as salt and pepper, a rich barbecue rub, or even a cumin-based concoction, depending on your taste. In any case, aim for a steak rub that enhances rather than detracts from the beef's natural flavor.

When cooking steak, do not fiddle with it too much but instead sear it and let it brown on its own so that the juices caramelize. Frequently flipping your steak will only disrupt the cooking process. Never, ever poke steak while cooking, especially high-quality steak gifts, to retain the meat's texture and release the natural juices.

To find out whether a steak is done, a good rule of thumb is to press with your finger on the middle part of the steak. If the meat does not spring back, then give it a little more time. A good meaty recoil normally means that the steak is already medium rare. When you remove the steak from the heat, let it sit for a few minutes to lock in the juices for perfect juicy steak gifts.

For more information on steaks, visit steaks.com to know more about the different cuts, cattle, rubs, cooking methods, and recipes every meat lover would surely love. You'll be so excited that you might even order steaks online.

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