

# What's Cooking at CAB

by the culinary staff at Certified Angus Beef LLC

## Beat the chill, grill

*It may be cold out there, but fight the urge to stay indoors — at least when it comes to grilling.*

### Cool cooking

The heat from the grill will keep you warm, right? Maybe, but some of the best grilled meats have arrived at the table from a sizzling grill in less than ideal circumstances. It's almost as if battling the elements adds an extra layer of flavor awesomeness . . . like when you're camping or hiking or working outdoors . . . the food is always better.

We asked the resident grilling gurus around here what they feel are the necessary tools and tips for grilling in cold weather. Best advice? Avoid the wind. Your goal is to maintain a constant temperature. Consistency can be a challenge on windy days, so relocate the grill if necessary and remember to keep the lid shut whenever possible.

### Chilly grill tips

**No. 1:** Be sure grill is located in a spot protected from the wind.

**No. 2:** Dress for the weather. Don't run in and out of the house for warmth. You might overcook the beef.

**No. 3:** Invest in a pair of barbecue gloves. Not only will these high-temperature gloves protect your hands from the heat, they'll also keep your fingers warm in cold conditions. Weber® offers barbecue gloves at <http://cab.info/26u>.

**No. 4:** Cold weather means fewer daylight hours. A grill handle light will illuminate your grilling experience!

**No. 5:** Are you a gadget junkie? There are grilling probes that can be inserted into the meat. Some sync with a smartphone, and others come with their own handheld device that alerts you when the meat is perfectly cooked!

**No. 6:** Last, but certainly not least, don't forget to cover your grill when not in use. A grill cover means you don't have to remove soggy or frozen leaves, or shovel 6 inches of snow off the top of your grill before heating.

Follow these tips and tough it out. We promise it's worth it!

Now, may the cold-weather sizzling begin!



### Grilled Ribeye Steak with Classic Steak Butter

#### Ingredients:

4 10-oz. CAB® ribeye steaks  
½ lb. unsalted butter, softened  
1 Tbs. roasted garlic  
1 Tbs. kosher salt  
1 tsp. freshly ground black pepper  
1 tsp. finely chopped shallots  
1 tsp. finely chopped fresh parsley  
1 tsp. finely chopped fresh sage  
1 tsp. finely chopped fresh rosemary  
Salt and freshly ground pepper to taste

#### Instructions:

1. Thoroughly combine softened butter with garlic, salt, pepper, shallots, parsley, sage and rosemary. Roll with plastic wrap into a log shape 1-inch in diameter; refrigerate 2 hours or until butter is solid. (Note: Recipe will yield 16 butter servings; reserve 12 for later use.)
2. Season steaks with salt and pepper. Grill to desired doneness. Cut butter into ¼-inch slices and serve over steaks.

Serves 4.



### Strip Steaks with Three-Pepper Rub

#### Ingredients:

4 12-oz. CAB® strip steaks  
1 tsp. cracked black pepper  
½ tsp. cracked red pepper  
½ tsp. cracked white pepper  
1 tsp. coarse kosher salt  
½ tsp. onion powder

#### Instructions:

1. Combine peppers, salt and onion powder and rub into both sides of steaks. Grill to desired doneness. Let rest 5 minutes before serving.

Serves 4.