

## Seared Steak

We can't tell you how many people who are steak snobs have fallen in love with the purest flavor and juiciness of steak in Saladmaster. They even go so far as to say they don't even miss their grill! Forget the hot weather, the rain, the mess, and experience the purest steak flavor ever! Plus, for extra fun, add sliced mushrooms, peppercorns, and/or onions at the end!

Steak (Ribeye, Filet Mignon, or any tender flavorful steak)  
Bragg Liquid Aminos  
Black Coarse Pepper

Place 12" Gourmet Skillet on Medium High heat with a napkin or paper towel in it. Once the napkin or paper towel starts to turn brown, remove it from the skillet and you're ready to start. Coat your steak (both sides) with the Liquid Aminos AND Pepper; and place your steak in the skillet and generously crack a lid to prevent mild splattering as done for frying chicken.

Depending on how rare, medium or well the steak is desired and the thickness of the steak, use same time for each side you'd approximately used for grilling. When steak is done, remove from skillet onto plate and add some red wine or about ¼ cup water and deglaze the juices darkened onto the skillet and loosen with a bamboo spoon. Spoon this delicious juice over your steak and get ready to savor the flavor! Many have said "Forget about Three Forks!"