

**Equipment Needed:**

- Backyard Pro Pellet Grill
- Tongs
- Cutting Board
- Knife
- Sheet Pan with Wire Rack
- Medium Mixing Bowl

**Ingredients Needed:**

- 2–12oz New York Strip Steaks
- Backyard Pro Savory Grill Seasoning
- Salt
- Pepper
- Butter
- 1lb Marble Potatoes
- Olive Oil

## Savory Grill New York STRIP STEAK & POTATOES

**METHOD:****Day of Cooking:**

1. Remove steak from packaging and pat dry with paper towel.
2. Season with salt and Backyard Pro Savory Grill Seasoning.



3. Let the steaks come to room temperature for 20–30 minutes to promote even cooking.
4. Preheat your Backyard Pellet Grill to 450°F 30 minutes prior to cooking.
5. Wash your potatoes under cold water and dry completely. Toss the potatoes in a medium sized mixing bowl with salt, olive oil, and Backyard Pro Savory Grill Seasoning.



6. 10–15 minutes prior to grilling your steak, place the potatoes on the top rack of your Backyard Pro pellet grill and cook until a fork or skewer penetrates with little to no resistance.

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7. Find the hot spot on your grill, place the steaks directly on top and cook for 2 minutes. Rotate the steaks 90° to create a hatch mark pattern.



8. Cook for an additional 2 minutes then flip and repeat on the other side. This will produce a medium-rare steak. For further doneness, add one minute to each step.



9. When you have reached your desired doneness, rest the steaks with a tablespoon of butter on each for about 6–8 minutes.
10. Slice the steaks against the grain and enjoy with the potatoes!

