

# PLAZA III

Since 1963 \* Bringing you the best of Plaza III \* Since 1963 \* Bringing you the best of Plaza III

# PLAZA III STEAK: INDOOR STOVETOP



## FILET & RIBEYE

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- 1 Turn pan on high and heat for 5 minutes.
- 2 Sprinkle steak with Plaza III Steak Seasoning and rub steak lightly with salad oil.
- 3 Place in center of cast iron pan, drizzle with 1 tsp. oil, and cook for 5 minutes.
- 4 Flip and cook for another 5 minutes.
- 5 Turn filet on its side and cook for 2 minutes before doing the same to the other side.
- 6 Using a meat thermometer, test the center of the steak for desired doneness.
- 7 Rest for 5 minutes and allow juices to redistribute before cutting. Place 1 oz of the Plaza III Steak Butter in the middle of the steak to melt.

### THAWING INSTRUCTIONS:

Defrost in a refrigerator overnight and remove 20 minutes before for a better sear. Or, place steak package in a dish under running cold water.

# PLAZA III STEAK: OUTDOOR GRILL



## FILET & RIBEYE

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- 1 Turn grill to high, cover, and heat for 15 minutes.
- 2 Lightly oil a paper towel and use tongs to rub oil on the grill grates to season.
- 3 Sprinkle steak with Plaza III Steak Seasoning and rub lightly with salad oil.
- 4 Place in center of the grill, cover grill, and cook for 5 minutes.
- 5 Turn steak 45 degrees on the same side and cook another 4 minutes. This will give you steakhouse-style grill marks. Flip and cook for another 5 minutes.
- 6 Using a meat thermometer, test the center of the steak for the desired doneness. Rest for 5 minutes to allow juices to redistribute before cutting.

### THAWING INSTRUCTIONS:

Defrost in a refrigerator overnight and remove 20 minutes before for a better sear. Or, place steak package in a dish under running cold water.