



3 SIMPLE TIPS TO HELP YOU BBQ BETTER (+ EASY STEAK RECIPE)

Posted on August 18, 2020 by Meir Goldberg

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It's not only about the recipe or the cut of meat. These three almost effortless tips will make sure the meat you grill is the best it can be.

1. Always let your steak get to room temperature before cooking it. Allowing the steak to reach room temperature will give you an even cook, through and through, and a juicier piece of meat.
2. Make sure to always clean your grill. A dirty grill will ruin your meat. You want to work with a clean flame and get a good BBQ flavor.
3. After cooking the meat, letting it rest for 5 minutes will give you a juicier steak. Yes, just by letting it sit for 5 minutes! The meat needs time for its juices to be reabsorbed. By not letting it rest, the juices flow out of the meat, resulting in a drier and less flavorful piece of meat.

Perfect Oyster Steaks

2 oyster steaks
2 tablespoons silan
2 tablespoons soy sauce
Juice from ½ lemon
1 -1½ tablespoons brown sugar
Salt

Instructions:

1. Place all ingredients into a bowl and mix to combine.
2. Let meat marinate for 30 minutes. Meanwhile, preheat a grill.
3. Grill for 3-4 minutes on each side.