

CHICAGO STEAK SEASONING

F EASY

Last Modified: 12/06/2020

PREP: 5 Min
COOK: N/A

BAR & RESTAURANT COPY

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
12	Tbsp	Kosher Salt	
4	Tbsp	Dry Mustard	
8	Tsp	Granulated Garlic	
8	Tsp	Ground Black Pepper	
4	Tsp	Sweet Smoked Spanish Paprika	
2	Tsp	Thyme	
1	Tsp	Cayenne Pepper	
8	Tbsp	Light Brown Sugar	

PREPARATION	
FACTOID	Chicago Steak Seasoning is not nearly as spicy as is Montreal Steak Seasoning is. Excellent grilling rub for almost any red meat.
TOOLS	1) Small Mixing Bowl
PREP	None.
1	Mix all ingredients well and hand-rub it into all sides of a Steak. Wrap the Steaks individually in plastic wrap and store them in the refrigerator for three days before grilling.
HINTS	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.