

MONTREAL STEAK DRY RUB

F EASY

Last Modified: 12/06/2020

PREP: 5 Min
COOK: N/A

SEASONING-USA

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
1	Tbsp	Coarse Kosher Salt	
12	Tsp	Coriander Seeds	
2	Tsp	Mustard Seeds	
1	Tbsp	Dill Seed	
1	Tbsp	Granulated Garlic	
2	Tbsp	Black Peppercorns	
1	Tbsp	Spanish Paprika (Hot)	
1	Tbsp	Red Pepper Flakes	
1	Tbsp	Onion Powder	

PREPARATION	
FACTOID	Montreal Steak Seasoning is based on the pickling spices of Eastern European and Jewish cuisine. Montreal Steak Seasoning is quite a bit spicier than Chicago Steak Seasoning. Excellent grilling rub for almost any red meat. You may optionally use Powders in place of seeds if you don't have a spice grinder.
TOOLS	1) Small Mixing Bowl 2) Spice Grinder
PREP	None.
1	Mix all ingredients well and grind to an acceptable texture in a spice grinder. Hand-rub it into all sides of a Steak. Wrap the Steaks individually in plastic wrap and store them in the refrigerator for up to 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.