

Smoky Kiawe Grilled Steak

Perfectly seasoned, juicy steak with a bold, smoky kick!

Ingredients:

- 2 ribeye or New York strip steaks
- 1 tbsp Big Haole's Kiawe Seasoning
- 1 tbsp olive oil
- 1 tsp Worcestershire sauce
- 1 tsp fresh lemon juice (optional)

Instructions:

1. **Prep the Steak:** Pat steaks dry and rub with olive oil, Worcestershire sauce, and Kiawe Seasoning.
2. **Marinate:** Let sit at room temperature for 30 minutes.
3. **Grill:** Cook on a hot grill (medium-high heat) for 4–5 minutes per side for medium-rare.
4. **Rest & Serve:** Let steaks rest for 5 minutes before slicing. Enjoy with grilled veggies!

Pairs well with: Roasted potatoes & a bold red wine