



NEW YORK STRIP STEAK WITH ASPARAGUS



FLIP FOR RECIPE

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PREP: 5 MINUTES | PREHEAT: APPROX. 16-20 MINUTES | COOK: APPROX. 20 MINUTES | MAKES: 5 SERVINGS

INGREDIENTS



5 New York strip steaks (10-12 ounces each)



3 bunches (2 pounds) asparagus, trimmed



4 tablespoons canola oil, divided



Kosher salt, as desired



Ground black pepper, as desired

DIRECTIONS

- 1 To install grill grate, position it flat on top of the heating element so it sits in place, then close hood. Use pellet scoop to pour pellets into smoke box until filled to top. Plug thermometer into the top jack labeled "1" on the left side of the control panel.
- 2 Select **GRILL**. Select **WOODFIRE FLAVOR**. Set grill temperature to HI. Set the thermometer to BEEF, and select desired doneness.

NOTE: For dual thermometer usage, plug thermometer 2 into the bottom jack labeled "2", set to BEEF and select desired doneness.

- 3 Select START to begin preheating.
- 4 Brush each steak on all sides with ½ tablespoon oil, then season with salt and pepper. Insert thermometer horizontally into the center of the thickest part of the largest steak. Toss asparagus with remaining canola oil, then season with salt and pepper.
- 5 When unit beeps to signify it has preheated and ADD FOOD displays, open hood and place steaks on the grill grate, gently pressing them down to maximize grill marks. Close hood over thermometer cord to begin cooking. Flip the steaks halfway through cooking when the display reads FLIP.
- 6 When unit beeps to signal the steaks are almost done cooking, open hood, transfer steaks to a cutting board, and let rest.
- 7 Place asparagus on grill grate and close hood. Grill for remaining 8 minutes, depending on thickness of the asparagus.
- 8 When cooking and resting are complete, open hood and remove asparagus from grill. Slice steaks and serve with asparagus.