

COMBAT STEAKS



In 2006, Weber produced a cookbook of steak recipes to raise funds for U.S. Marines wounded or killed in action. Grilling contests were held at ten Marine Corps installations, and many awesome recipes were created. But in the end, only one recipe could be declared the big winner. Here it is, courtesy of Colonel Stewart Navarre, Marine Corps Base Camp Pendleton, California.



RUB

1 tablespoon garlic powder

1 teaspoon kosher salt

½ teaspoon freshly ground black pepper

4 bone-in rib-eye steaks, each about 10 ounces and 1 inch thick

3 portabello mushrooms, each about 4 ounces

½ cup (1 stick) unsalted butter, divided

2 teaspoons minced garlic

¼ teaspoon kosher salt

⅛ teaspoon freshly ground black pepper

¼ cup red wine

½ cup crumbled blue or feta cheese (2½ ounces), optional

SERVES 4

1. In a small bowl combine all the rub ingredients and mix well. Season the steaks on both sides with the rub. Let the steaks stand at room temperature for 15 to 30 minutes before grilling.

2. Prepare the grill for direct cooking over high heat (450° to 500°F).

3. Remove the stems from the mushrooms and discard. Wipe the mushroom caps with a damp paper towel. With a teaspoon, scrape out the dark gills and discard. Cut each mushroom cap in half and then cut each half crosswise into ½-inch-thick slices.

4. In a large skillet over medium-high heat on the stove, melt half of the butter. Add the mushrooms and garlic, spreading the mushrooms in a single layer, and season with the salt and pepper. Cook until the mushrooms are barely tender, 4 to 5 minutes, stirring two or three times. Add the wine and cook until it nearly evaporates, about 3 minutes, stirring once. Set aside.

5. Brush the cooking grates clean. Grill the steaks over **direct high heat**, with the lid closed, until cooked to your desired doneness, 6 to 8 minutes for medium rare, turning once. Remove the steaks from the grill and let rest for 3 to 5 minutes. Meanwhile, reheat the mushrooms over medium heat on the stove, adding the remaining butter and heating until the butter is melted.

6. Serve the steaks warm with the mushrooms spooned on top. Finish with the cheese, if desired.