

Rib-eye Steak

1 rib-eye steak

Salt and pepper

Accent

Garlic powder

Mesquite chips optional

Liquid smoke I don't use Dales because of its high salt content.

Add salt, pepper, accent, and garlic powder to the steak on both sides. Sprinkle liquid smoke on both sides and let the steak come to room temperature while you heat up the grill.

Place woodchips in a bowl of water while grill heats up.

Place woodchips on the coals or if using a gas grill, wrap with tin foil and poke holes in it. Place the foil on the grate and wait until it begins to smoke to add the steaks.

Sear steak on each side cooking about a minute on each side. Then cook to your liking. Remember medium rare is recommended, but some like it well done. It's up to you, but the more it cooks, the less tender it can be although I have never had a rib-eye that wasn't tender.