

# Grilled Buffalo Steak



## Preparation:

Rub your favorite 6 oz. cut of Buffalo steak with a combination of a little garlic salt, cooking oil, and lemon pepper. Grill steaks 4-6 inches above medium hot coals (325°) for the following times, depending on thickness:

1"	Rare: 6 - 8 min.	Medium: 8-10 min.
1 1/2"	Rare: 8-10 min.	Medium: 10-12 min.
2"	Rare: 10-12 min.	Medium: 14-18 min.

**Tips:** Steaks recommended for grilling/barbecuing include Rib Eyes, T-Bones, and New York Strips. Lesser quality Buffalo steaks are not recommended for grilling unless they have been marinated. Use tongs for turning to keep those wonderful juices in the steak. Buffalo steaks taste best when grilled to rare or medium (still pink in the center). Avoid overcooking.