

Spike Steak

Serves 4-6

2" thick sirloin steak (about 3 pounds)

1 T. black peppercorns

2 cloves garlic, minced

4 C. salt (course salt or kosher salt is good)

3/4 C. water

Trim excess fat from the steak. Crack peppercorns coarsely and mince garlic. Press peppercorns and garlic into both sides of the steak and let stand at room temperature for 1 hour. Make a thick paste of salt and water; cover top side of the steak with half the salt. If cooking over coals cover salt side with wet cloth or paper towel and place salt side down on the grill. (cloth or paper holds the salt in place; will char as the steak cooks, but this does not affect the taste.) Cover the top side with the remaining salt and another piece of wet cloth or paper towel. If broiling, put the salt side up, 3 inches from heat. Put salt on the other side of the steak when it is turned. Cook 15 minutes on each side for rare (this is for a 2" thick steak) or less for a thinner steak. Remove salt before eating.