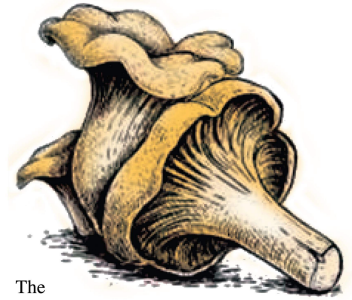


# Grilled Culotte Steak

*Culotte steaks are a wonderful steak pulled from the cap meat of a top sirloin muscle. I love the singular grain of these steaks and their beefy flavor. If you are unable to find culotte steaks then simply use a top sirloin steak in its place.*



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4	8 oz	culotte or sirloin steaks
1	tablespoons	extra virgin olive oil
1	teaspoon	kosher salt
1	teaspoon	ground black pepper

1. Preheat a grill pan or grill to medium high heat.
2. Brush each steak with olive oil and season lightly with salt and pepper. When the grill is hot place the chuck eye tender steaks on the grill and allow to cook, untouched, for 3-4 minutes (depending on the steak's thickness). When the steaks have droplets of moisture , flip and cook an additional 2 minutes on the second side.
3. Place each steak on a plate and spoon a sauce of choice over the steak.