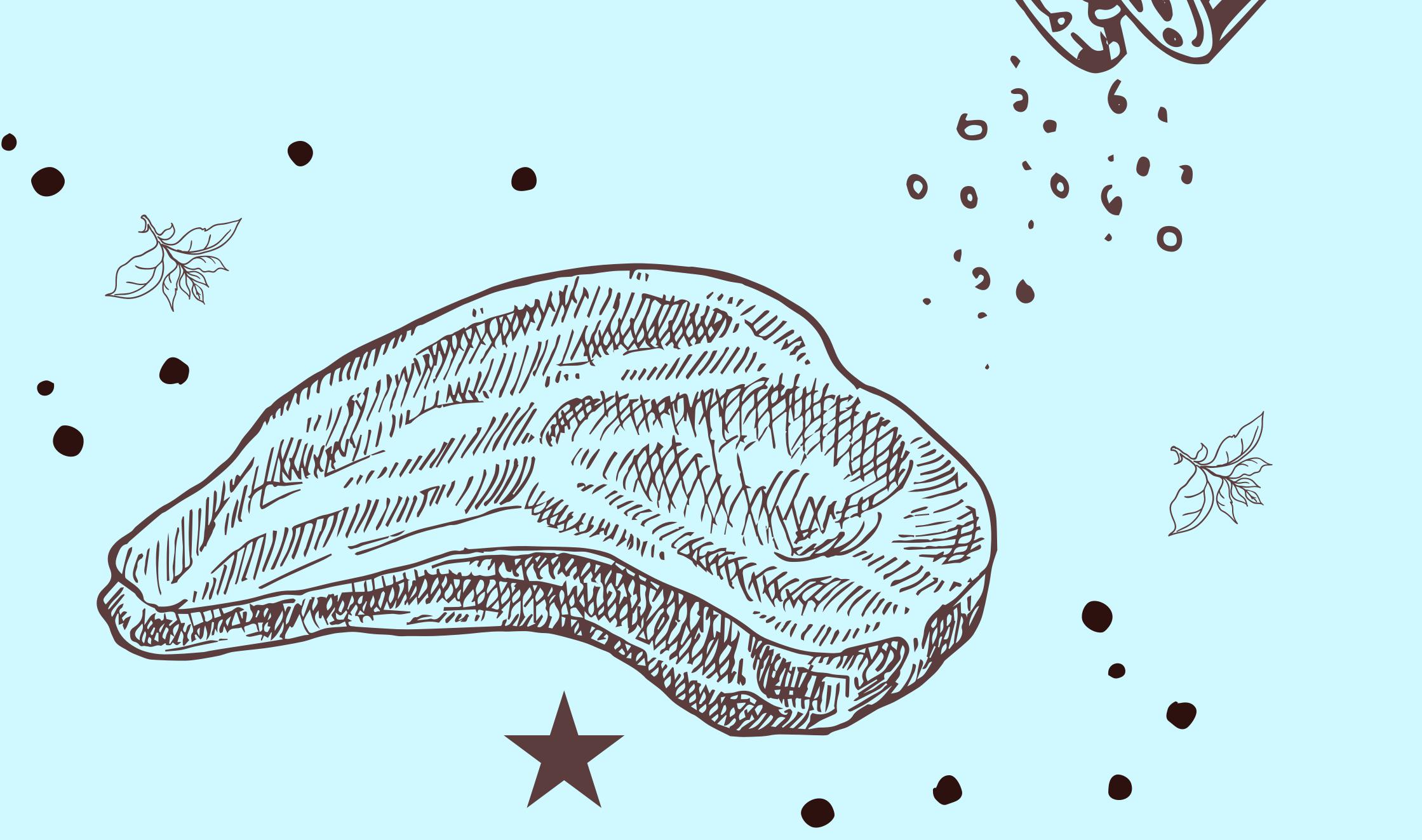
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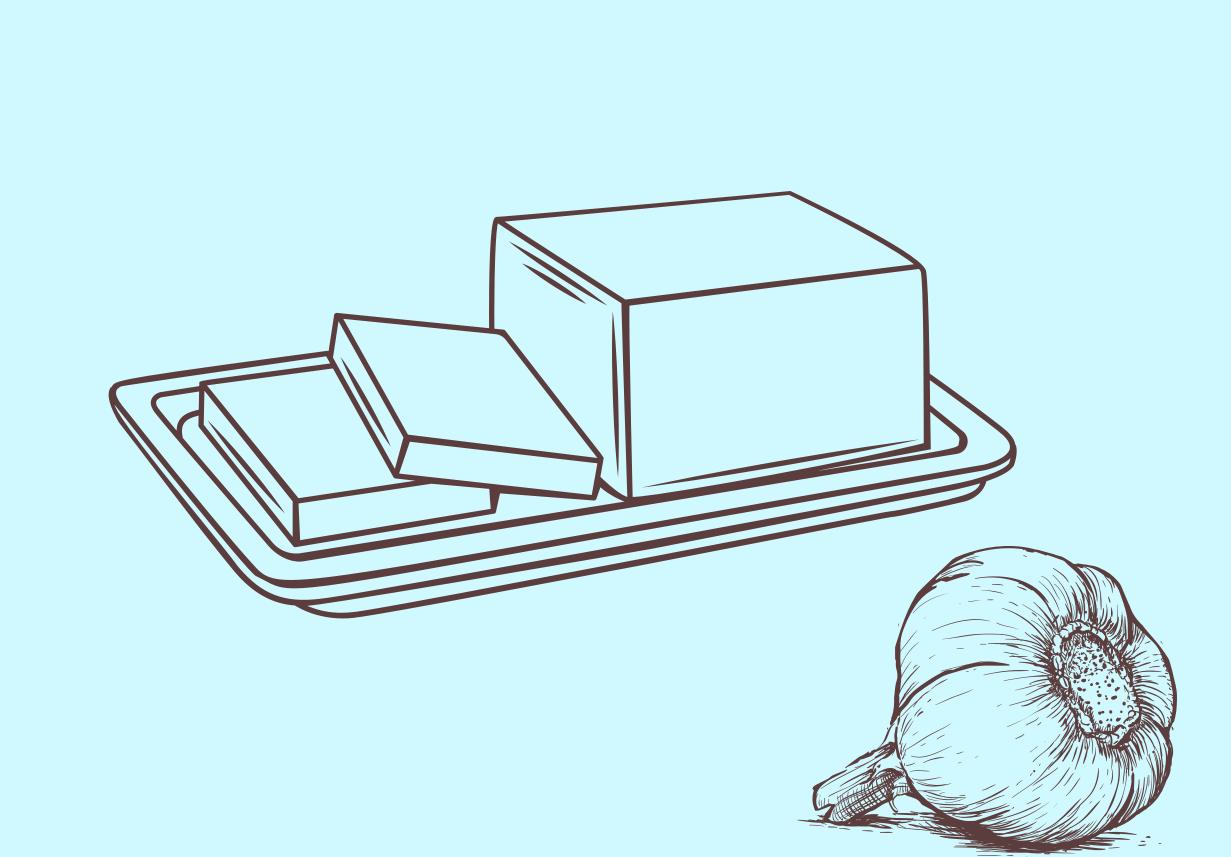
REVERSE SEAR TECHNIQUE TIPS

GENEROUSLY SEASON & RUB

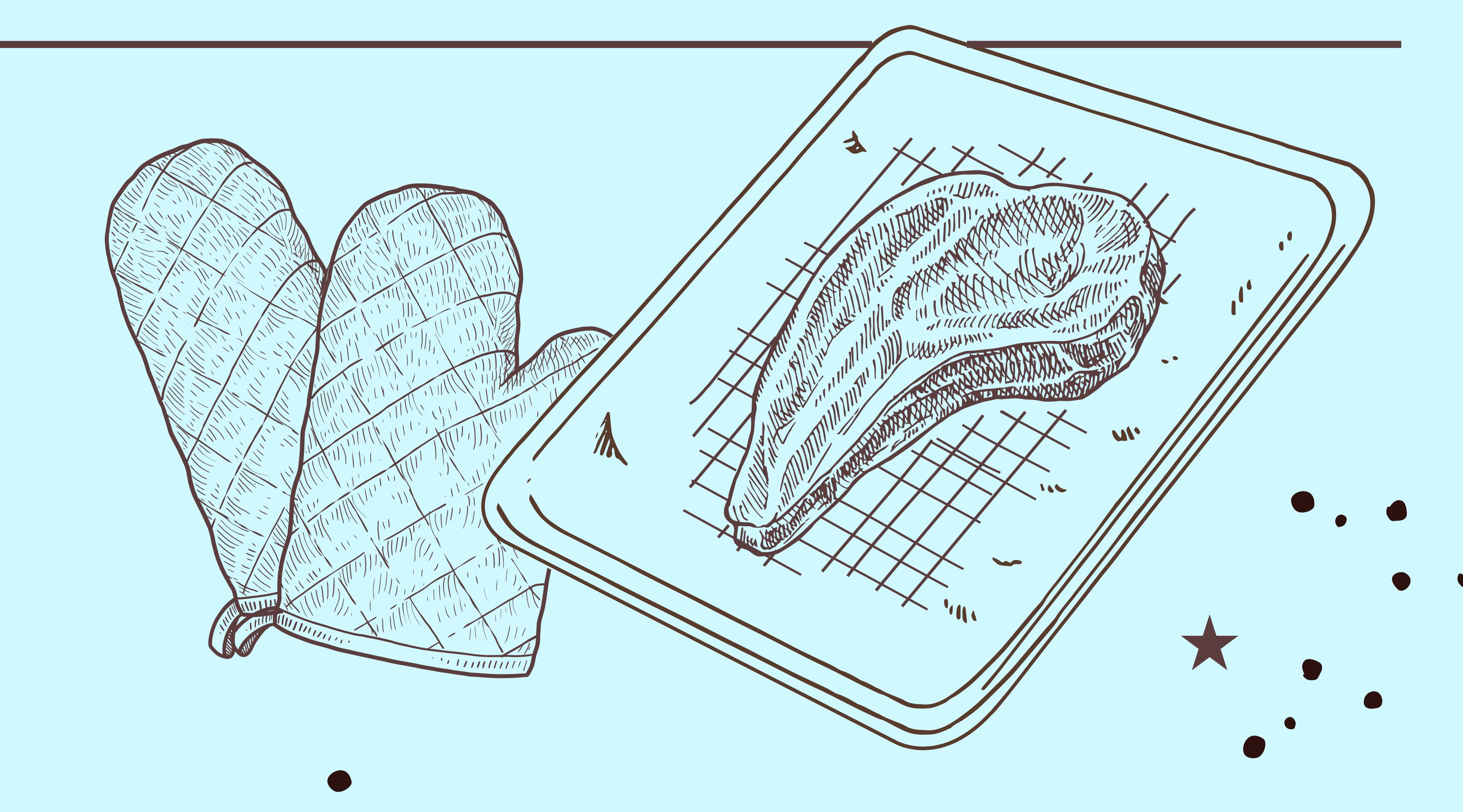




IN A RIPPING HOT SKILLET



WITH BUTTER OR OIL



BAKE ON WIRE RACK IN BAKING SHEET

ON LOW (200-275°F) UNTIL 10-15°F BELOW DESIRED SERVING TEMPERATURE

REST, SLICE, SERVE & ENJOY!

DIG INTO THE
BEST-COOKED
STEAK YOU'VE
EVER HAD IN
YOUR LIFE!

