

how long to cook steak

How Long to Cook Steak: A Complete Guide for Perfect Results

how long to cook steak is one of the most common questions that pop up whenever someone decides to fire up the grill or heat the skillet. Whether you're a seasoned chef or a home cook eager to impress, understanding the timing and techniques behind cooking steak can make all the difference between a dry, tough piece of meat and a juicy, tender delight. There's more to it than just throwing a slab of beef on the heat and hoping for the best. Factors like steak thickness, cut, cooking method, and desired doneness all play crucial roles in determining the ideal cooking time.

In this article, we'll explore everything you need to know about how long to cook steak, including tips, temperature guides, and tricks to master your favorite cuts. Let's dive into the art and science of steak cooking.

Understanding Steak Thickness and Its Impact on Cooking Time

Before even thinking about how long to cook steak, it's essential to understand that thickness dramatically influences cooking duration. A thin flank steak will cook much faster than a thick ribeye or porterhouse. Generally, steaks range from about 1/2 inch to 2 inches thick, and each variation demands a slightly different approach.

Thin Steaks (1/2 to 3/4 inch)

Thin steaks are great for quick cooking methods like pan-searing or grilling. Because they cook rapidly, it's easy to overcook them if you're not careful. For these cuts, you typically only need about 2-3 minutes per side on high heat to reach medium-rare. The key is to watch the steak closely and use a meat thermometer if possible.

Thicker Steaks (1 to 2 inches)

Thicker steaks require more time and often a combination of searing and finishing in the oven or at a lower heat. For example, a 1.5-inch thick ribeye might take 4-5 minutes per side on the stovetop, then an additional 5-7 minutes in the oven at 400°F to reach medium-rare. This method ensures the outside develops a flavorful crust while the inside cooks evenly.

Choosing the Right Cooking Method for Your Steak

How you cook your steak affects not only the flavor but also the cooking time. Here are some of the most popular methods and what you can expect in terms of timing.

Grilling

Grilling steak is a classic technique that imparts a smoky, charred flavor. When grilling, preheat your grill to high heat (around 450°F to 500°F). For a 1-inch thick steak, cook for about 4-5 minutes per side for medium-rare. Thicker cuts may require indirect heat after searing to cook through without burning.

Pan-Searing

Pan-searing is perfect for achieving a caramelized crust. Use a heavy skillet—cast iron is ideal—and get it very hot. Add a bit of oil with a high smoke point, like canola or grapeseed oil. For a 1-inch steak, sear 3-4 minutes per side for medium-rare. Thicker cuts again may need finishing in the oven.

Broiling

Broiling uses high heat from above to cook the steak quickly. Position your steak about 4-6 inches from the broiler and cook for 4-6 minutes per side, depending on thickness. Keep a close eye to avoid burning.

Reverse Searing

This popular method involves cooking the steak slowly at a low temperature (in the oven or smoker) until it's nearly done, then searing it quickly on a hot pan or grill to form the crust. This technique gives you more control over doneness and usually takes longer overall—expect up to 20-30 minutes for thick cuts.

Steak Doneness and How It Affects Cooking Time

One of the most important considerations when figuring out how long to cook steak is the desired level of doneness. Here's a quick guide to internal temperatures and approximate cooking times per side for a 1-inch steak on a hot grill or pan:

- **Rare (120-125°F):** 2-3 minutes per side
- **Medium-rare (130-135°F):** 3-4 minutes per side
- **Medium (140-145°F):** 4-5 minutes per side
- **Medium-well (150-155°F):** 5-6 minutes per side
- **Well-done (160°F and above):** 6-7 minutes per side

Using a reliable meat thermometer is the best way to achieve perfect doneness without cutting into the steak and losing juices. Remember that steak continues to cook slightly after removing it from heat due to residual heat, a phenomenon called carryover cooking. Letting your steak rest for 5-10 minutes allows the juices to redistribute, resulting in a more flavorful and juicy bite.

Additional Tips for Cooking Steak Perfectly

Bring Steak to Room Temperature

Taking your steak out of the fridge about 30-60 minutes before cooking helps it cook more evenly. A cold steak straight from the fridge can lead to uneven doneness, with a well-cooked exterior and a cold center.

Season Generously

Salt is your best friend when cooking steak. Season the meat liberally with salt and pepper just before cooking to enhance flavor and help form a delicious crust.

Use High Heat for Searing

Searing at high heat locks in juices and creates the mouthwatering Maillard reaction—a chemical reaction that browns the meat and adds complex flavors.

Don't Overcrowd the Pan or Grill

Giving your steak space ensures even cooking and prevents steaming. If you're cooking multiple steaks, leave some room between them.

Consider the Cut of Steak

Different cuts cook differently. For instance, tender cuts like filet mignon cook quickly and are best served medium-rare to medium, while tougher cuts like flank or skirt steak benefit from marinating and quick, high-heat cooking.

How Long to Cook Steak Based on Popular Cuts

Knowing the specific cooking times for different steak cuts can help you plan better. Here's a quick rundown for 1-inch thick steaks cooked to medium-rare by pan-searing or grilling:

- **Ribeye:** 4-5 minutes per side
- **New York Strip:** 4 minutes per side
- **Filet Mignon:** 3-4 minutes per side
- **Flank Steak:** 3 minutes per side (best served medium-rare and sliced thin against the grain)
- **Skirt Steak:** 2-3 minutes per side (quick cook, medium-rare recommended)

For thicker steaks, increase the cooking time accordingly and consider finishing in the oven or by using the reverse sear method for precise doneness.

Using Technology to Perfect Your Steak

If you want to take the guesswork out of how long to cook steak, consider using a digital meat thermometer or an instant-read thermometer. These tools provide accurate temperature readings, helping you hit your target doneness every time. Additionally, sous vide cooking—a method where you vacuum-seal your steak and cook it in a water bath at a precise temperature—has gained popularity for delivering perfectly cooked steaks with minimal effort. After sous vide, a quick sear on a hot pan or grill develops the crust.

Final Thoughts on How Long to Cook Steak

Mastering how long to cook steak requires a bit of practice and attention to detail, but the payoff is well worth it. By considering steak thickness, cooking method, doneness preference, and cut, you can tailor your approach to produce juicy, flavorful steaks every time. Don't forget to rest your steak after cooking to allow the juices to settle, and trust your instincts alongside trusty tools like thermometers. With these insights, you're well on your way to steak perfection, turning any meal into a memorable occasion.

Frequently Asked Questions

How long should I cook a 1-inch thick steak on the grill?

For a 1-inch thick steak, grill for about 4-5 minutes per side for medium-rare, depending on the heat of the grill.

What is the best way to tell when a steak is done without cutting it?

Use a meat thermometer to check the internal temperature: 130°F for medium-rare, 140°F for medium, and 150°F for medium-well.

How long does it take to cook a steak in a cast-iron skillet?

Cook a 1-inch steak for about 3-4 minutes per side on medium-high heat for medium-rare doneness.

Does the cooking time for steak vary based on thickness?

Yes, thicker steaks require longer cooking times. For example, a 2-inch steak may take 6-7 minutes per side for medium-rare compared to 4-5 minutes for a 1-inch steak.

How long should I rest steak after cooking?

Rest the steak for 5-10 minutes after cooking to allow the juices to redistribute for a juicy and tender result.

Can I cook steak in the oven? How long does it take?

Yes, you can cook steak in the oven. Sear the steak in a hot pan for 2-3 minutes per side, then finish in a 400°F oven for about 5-7 minutes, depending on thickness and desired doneness.

How long to cook steak for rare, medium, and well-done?

Rare: 2-3 minutes per side; Medium: 4-5 minutes per side; Well-done: 6-7 minutes per side, times may vary based on thickness and cooking method.

Does marinating steak affect cooking time?

Marinating steak typically does not significantly affect cooking time, but it can help tenderize the meat and add flavor.

Additional Resources

[How Long to Cook Steak: A Detailed Exploration of Timing for Perfect Results](#)

how long to cook steak is a question that resonates with chefs, home cooks, and grill enthusiasts alike. Achieving the ideal steak isn't merely about heat and seasoning; it hinges on precise timing tailored to cut, thickness, and desired doneness. This article dives deeply into the variables

influencing cooking time, offering a thorough understanding to optimize every sear and slice.

Understanding the Variables Behind Steak Cooking Time

The answer to how long to cook steak is rarely straightforward. Multiple factors come into play, including the steak's thickness, the cooking method, the type of cut, and the target internal temperature. A ribeye or filet mignon demands a different approach than a sirloin or flank steak. Moreover, whether you're pan-searing, grilling, broiling, or sous vide cooking, timing must adapt accordingly.

Thickness is arguably the most critical factor. A thinner steak cooks rapidly and risks overcooking, while a thicker cut requires more time to reach the desired internal temperature without burning the exterior. For example, a 1-inch thick steak typically requires about 4-5 minutes per side on high heat for medium-rare, whereas a 2-inch thick steak may need 6-7 minutes per side or a combination of searing and oven finishing.

Cut-Specific Cooking Times

Different steak cuts possess varying fat content, muscle density, and tenderness, all of which influence cooking duration:

- **Ribeye:** Known for marbling and richness, ribeye steaks cook relatively quickly due to fat rendering but require careful timing to avoid flare-ups on a grill.
- **Filet Mignon:** A tender, lean cut that benefits from brief, high-heat cooking to preserve its delicate texture.
- **Sirloin:** Leaner and firmer; often cooked slightly longer to achieve tenderness without drying.
- **Flank and Skirt Steak:** Thin and fibrous, these cuts are best cooked rapidly at high temperatures and sliced against the grain.

Cooking Methods and Their Impact on Steak Timing

The choice of cooking method profoundly affects how long to cook steak. Each technique offers distinct heat transfer characteristics and control levels.

Grilling

Grilling is one of the most popular methods, delivering smoky flavors and appealing grill marks. The general guideline is:

- 1-inch thick steak: 4-5 minutes per side for medium-rare
- 1.5-inch thick steak: 5-6 minutes per side
- 2-inch thick steak: 6-7 minutes per side, often finished with indirect heat

Grill temperature should be high (450-500°F) for searing, then lowered or moved to indirect heat to finish thicker cuts. Overcooking can quickly dry out the steak, so frequent monitoring is advised.

Pan-Searing

Pan-searing offers control and the ability to develop a caramelized crust. Using a cast iron skillet preheated to high heat, steak cooking times closely mirror grilling but with nuances:

- 1-inch steak: 3-4 minutes per side
- 1.5-inch steak: 4-5 minutes per side

Because pan-searing can develop a crust faster, it's common to finish thicker cuts in a preheated oven at 400°F for 5-7 minutes, ensuring even cooking throughout.

Broiling

Broiling exposes the steak to intense direct heat from above, akin to upside-down grilling. Due to the proximity to the heat source, thinner steaks (0.5 to 1 inch) cook very quickly, often in under 5 minutes per side. Thicker steaks require careful timing and may benefit from resting periods between broiling sessions.

Sous Vide Cooking

Sous vide allows precise temperature control, cooking steak evenly over extended periods. Here, timing is less about minutes per side and more about total cook time at a set temperature, usually:

- Medium-rare (130°F): 1-3 hours
- Medium (140°F): 1-3 hours

Post sous vide, steaks are typically seared for 30-60 seconds per side to develop a crust without overcooking the interior.

Doneness Levels and Internal Temperature Targets

Determining how long to cook steak invariably leads to the consideration of doneness. The spectrum ranges from rare to well-done, with each level corresponding to specific internal temperatures measured by a reliable meat thermometer:

- **Rare:** 120-125°F (cool red center)
- **Medium Rare:** 130-135°F (warm red center)
- **Medium:** 140-145°F (pink center)
- **Medium Well:** 150-155°F (slightly pink center)
- **Well Done:** 160°F and above (little or no pink)

Cooking times must be adjusted to reach these internal temperatures. For example, a 1-inch thick steak cooked medium-rare on a grill will take approximately 4-5 minutes per side, whereas targeting medium-well requires closer to 6-7 minutes per side.

The Role of Resting Time

Notably, the cooking process doesn't end when the steak leaves the heat source. Resting the steak for 5-10 minutes is crucial. During resting, juices redistribute, and the internal temperature can rise by several degrees, a phenomenon called carryover cooking. This must be factored in when deciding how long to cook steak to avoid overshooting the desired doneness.

Additional Factors Influencing Cooking Duration

Beyond thickness, cut, and method, other elements subtly influence how long to cook steak:

- **Starting Temperature:** Steaks taken directly from the refrigerator require slightly longer

cooking times than those allowed to reach room temperature.

- **Marinades and Brines:** These can affect cooking by altering moisture content and surface texture.
- **Altitude and Equipment Variability:** Gas vs. charcoal grills or differences in oven calibration may cause slight deviations.

Common Mistakes in Timing

Many home cooks err by relying solely on time without accounting for steak thickness or heat intensity, resulting in overcooked or undercooked meat. Another frequent oversight is neglecting the resting period, which can cause juices to escape when cutting, leading to a drier steak.

Practical Guidelines for Consistent Steak Cooking

To master how long to cook steak, consider this streamlined approach:

1. Measure steak thickness with a ruler or estimate visually.
2. Select the appropriate cooking method based on equipment and cut.
3. Preheat cooking surface to recommended temperature (high heat for searing).
4. Cook each side according to thickness and doneness guidelines (use a meat thermometer for accuracy).
5. Remove steak slightly before the target internal temperature to account for carryover cooking.
6. Rest steak for 5-10 minutes before slicing.

Implementing these steps reduces guesswork and elevates steak preparation from a routine task to a culinary craft.

The quest to answer how long to cook steak is not merely about time but precision, understanding, and adaptation. By integrating knowledge of steak cuts, thickness, cooking methods, and doneness preferences, cooks can consistently achieve restaurant-quality results that satisfy both palate and expectation.

[How Long To Cook Steak](#)

how long to cook steak: Step by Step Cookbook Susan Westmoreland, Susan Deborah Goldsmith, Elizabeth Brainerd Burge, 2008 With more than one thousand recipes and eighteen hundred color photographs, this in-depth cookbook provides aspiring cooks with all the basics, as well as innovative and unexpected foods, instruction in hundreds of cooking techniques, nutritional guidelines, entertaining advice, and tips on selecting wine.

how long to cook steak: How to Cook Steak Amanda Mason, 2021-03-23 Practical techniques and mouthwatering recipes for the perfect steak Steak feels like a luxury, but you can cook up a restaurant-quality steak in your own kitchen anytime. Find out how easy it can be with this simple, practical steak cookbook. Clear instructions and 65 flavorful recipes help you learn and apply fundamental techniques like searing, smoking, sous vide, and even deep-frying to achieve the perfect steak. Brush up on seasoning and marinating, and find out how to cook to your preferred level of doneness. The simple, satisfying starter recipes in this steak cookbook teach you skills like outdoor grilling, stovetop cooking, and broiling. Then, impress your friends and family with a wide range of additional recipes, including sides and sauces to complement your steak creations. This essential steak cookbook teaches you to: Know your cuts—Check out at-a-glance steak cut profiles with defining characteristics and ideal cooking methods for various cuts of beef, from flat iron to flank. Prep and store—Find out how to store and prepare steak before cooking, and discover the best ways to preserve and reheat those delicious leftovers. Talk like a butcher—Learn how to shop for meat, understand different grades of beef, and decipher vocabulary like dry aging and grain-fed vs. grass-fed beef. Dig in to a delicious steak at home with the foolproof recipes in this steak cookbook.

how long to cook steak: Cook Perfect Steak Noah Garcia, AI, 2025-02-12 Cook Perfect Steak is a comprehensive guide designed to transform home cooks into confident steak chefs, focusing on achieving steakhouse-quality results in your own kitchen. The book emphasizes the importance of selecting the right steak cuts, mastering seasoning techniques, and achieving perfect doneness through various cooking methods. It reveals how understanding the science of heat transfer and discerning between different cuts can significantly impact the final product. For example, properly searing a steak relies on the Maillard reaction, which creates desirable flavors and textures. The book progresses from introducing different steak cuts and their characteristics to exploring seasoning options and detailed cooking methods, including grilling, pan-searing, sous vide, and reverse-searing. It provides precise temperature guidelines for achieving desired levels of doneness. What sets this book apart is its practical, step-by-step approach, demystifying complex techniques and making them accessible to cooks of all skill levels. The book includes practical applications such as sauce pairings and troubleshooting common steak cooking problems.

how long to cook steak: How to Cook Everything--Completely Revised Twentieth Anniversary Edition Mark Bittman, 2019-09-14 The ultimate kitchen companion, completely updated and better than ever, now for the first time featuring color photos For twenty years, Mark Bittman's How to Cook Everything has been the definitive guide to simple home cooking. This new edition has been completely revised for today's cooks while retaining Bittman's trademark minimalist style--easy-to-follow recipes and variations, and tons of ideas and inspiration. Inside, you'll find hundreds of brand new features, recipes, and variations, like Slow-Simmered Beef Chili, My New Favorite Fried Chicken, and Eggs Poached in Tomato Sauce; plus old favorites from the previous editions, in many cases reimagined with new methods or flavors. Recipes and features are designed to give you unparalleled freedom and flexibility: for example, infinitely variable basic techniques (Grilling Vegetables, Roasting Seafood); innovative uses for homemade condiments; easy-to-make one-pot pastas; and visual guides to improvising soups, stir-fries, and more. Bittman has also updated all the information on ingredients, including whole grains and produce, alternative baking staples, and sustainable seafood. And, new for this edition, recipes are showcased throughout with color photos. By increasing the focus on usability, modernizing the recipes to become new favorites,

and adding gorgeous photography, Mark Bittman has updated this classic cookbook to be more indispensable than ever.

how long to cook steak: Everyone's Time To Cook Robert L. Blakeslee, 2017-07-12 From the prize-winning author of *Your Time to Cook* and *Your Time to Bake* comes a clever, reader-friendly, and easy-to-follow cookbook for anyone who has said, "I wish I knew how to cook." Although for some people, preparing a five-course gourmet meal is an effortless task, others find scrambling an egg to be a monumental challenge. *Everyone's Time to Cook* is here to lend a helpful hand to anyone who feels overwhelmed in the kitchen. The book begins with *Cooking Class 101*—a fun and enjoyable introduction to cooking basics, including an overview of useful kitchen gadgets and appliances, helpful guidelines for stocking the perfect pantry, and a review of common terms and techniques. Throughout, over 1,500 full-color photos provide visual assistance to ensure that the information is clear and accessible, whether it is a description of how to boil an egg, core a pepper, roast the perfect chicken, or even set a proper table (with forks, knives, and glasses perfectly arranged!). Hundreds of foolproof kitchen-tested recipes cover everything from breakfast dishes and party snacks to luscious soups, salads, and sides. There are delectable pasta dishes and seafood favorites, as well as entrées that spotlight chicken, beef, pork, and lamb. And, of course, let's not forget dessert! To ensure cooking success, photos accompany each recipe's step-by-step instructions, while practical tips and "tricks" make sure that every dish is both picture perfect and perfectly delicious! Whether you are struggling with your first attempts at cooking, tired of ordering in, or simply someone who would like to gain more confidence in the kitchen, *Everyone's Time to Cook* is the perfect teacher. So light the candles, chill the wine, and let your love affair with cooking begin.

how long to cook steak: Better Homes and Gardens New Cook Book Better Homes and Gardens, 2006 Completely revised and updated with a fresh new design. More than 1,400 recipes—tested and perfected in the Better Homes and Gardens Test Kitchen—including 400+ quick and easy ones. All-new 20-Minute chapter, which includes more than 45 fast meal solutions. More recipes on your favorite topics: Cookies, Desserts, Grilling and Slow Cooker. Plus, the Grilling chapter now features recipes for the turkey fryer and more recipes for the smoke cooker. At-a-glance icons identify Easy, Fast, Low-Fat, Fat-Free, Whole Grain, Vegetarian, and Favorite recipes. Simple menu ideas featured in every main-dish chapter. Updated Cooking Basics chapter includes need-to-know kitchen survival advice including food safety, make-ahead cooking, must-have timesaving kitchen gadgets and emergency substitution charts. Essential need-to-know information now conveniently located at the front of each chapter for easy reference helps ensure cooking success. More than 800 full-color photos of finished dishes, how-to demonstrations and food IDs. Hundreds of hints and tips, plus easy-to-read cooking charts. Bonus Material: Exclusive to cookbook buyers, an online menu component offers hundreds of menu ideas and more than 75 bonus recipes.

how long to cook steak: Cooking with a Veteran Dave Rogers, 2022-08-20 What started as Cooking for home bound veterans during the pandemic, turned into a Facebook Live Cooking Show to show veterans who were stuck at home how to cook. Dave continued to help veterans through his show with stories, featuring veteran programs and showing them how to reduce spending and time during cooking. For Dave, the VFW saved him after his service, so he continues to give back, by helping veterans through his cooking, and now bringing his book so that he can continue to help veterans through the VFW Unmet Needs program which helps veterans who are in need of financial assistance.

how long to cook steak: Steakhouse Steaks Made Easy Meathead, 2021-12-23 Whenever steak is on the menu, it's a special occasion. The most frequent question we get is: How do the great steakhouses do it? How do they cook perfect steaks every time, with sizzling, dark, flavorful crusts, evenly done from edge to edge on the inside, tender and juicy, with big, bold, beefy flavor? In these pages, we share everything we have learned over the years about making great steak. We cover everything from choosing the grade and cut of meat to aging steaks, trimming and tying, dry brining, seasoning, direct searing, reverse searing, and even slicing. So pull up a chair, preferably near the fire, and settle in for a deep discussion of what goes into a truly exceptional steak.

how long to cook steak: Healthy Past 100 Steven M. Teagarden DC, 2023-08-10 Healthy Past 100 was written explicitly for those longing to be extraordinarily healthy—even past their 100th birthday. This breakthrough book is based on thousands of cutting-edge science articles identifying the causes of optimal health vs sickness and disease. Healthy Past 100 puts a wealth of cutting-edge, science-based healthcare information at your fingertips, empowering you to make the healthiest choices for you and your family. Healthy Past 100 is several books in one, and it also contains a mouthwatering keto cookbook that's exclusively based on the most nourishing ingredients you can consume. This life-changing book is based on the Short List, i.e., a distillation of the core factors involved in being healthy past 100. The Short List includes: The Metabolic Masterplan Diet: the Metabolic Masterplan Diet may be the world's most advanced ketogenic diet. Nothing improves your health as much as following this research-based, anti-inflammatory, gut-healing ketogenic diet. Nutrition and Supplements: providing your cells with all the nutrients they require to function optimally is key to a long, healthy life. Healthy Past 100 shows you exactly which nutrients you need and which ones to supplement with. Metabolism: carbohydrates and sugar damage your metabolism (the process of creating energy in your cells), causing serious health issues. Healthy Past 100 teaches you to heal and optimize your metabolism, and which tests to rely on to know—not guess—that your metabolism is as healthy as can be. Chronic Inflammation: this widespread health issue underlies all diseases, and must be healed to experience optimal health. Healthy Past 100 rids you of chronic inflammation—now and forever—paving the way to lasting health. Gut Health: most humans deal with significant gut issues. Fortunately, Healthy Past 100's innovative gut healing method leads to lifelong optimized gut health. Psychology: psychology is how you think, feel, act, behave and respond to life's circumstances. Healthy Past 100 provides the tools to heal and optimize your psychology, which is foundational to a healthy, fulfilling life. Thyroid Physiology: inefficient thyroid physiology impairs your body and mind, zaps your energy and causes many diseases. Healthy Past 100 explains how thyroid physiology works, how to heal it, and the tests determining if it's in tip-top shape. Exercise: crucial to your health and well-being, exercise must be performed regularly. Healthy Past 100 teaches you which exercises help you become healthy past 100. Detoxification: humans are routinely exposed to dangerous heavy metal toxins. Healthy Past 100 shows you how to rid these harmful metals from your body and minimize your exposure to them in the future. Oxidative Stress: oxidative stress is a primary cause of aging, sickness, disease and death. It has many causes, including carbohydrates, sugar, poor nutrition and impaired gut health. Healthy Past 100 helps you optimize oxidative stress where it matters most: within the mitochondria in your cells. Spiritual/Religious Life: extraordinary health stems from optimal physical, psychological and spiritual well-being. It's just as important to focus on your spiritual fitness as it is to heal your physical body, and Healthy Past 100 helps you do both. This pioneering book has been written to help you experience extraordinary health past your 100th birthday. If you're ready to be healthy past 100, this is the book you've been waiting for!

how long to cook steak: Sous Vide Cooking Made Simple Christina Wylie, 2020-09-22 In *Sous Vide Cooking Made Simple*, Anova sous vide recipe developer, Christina Wylie, presents 70+ recipes for perfectly cooked meals and desserts using this revolutionary cooking device.

how long to cook steak: Dressing and Cooking Wild Game Creative Publishing Editors, 1999-09 This popular best-seller is a comprehensive guide to field-dressing and cooking great-tasting big game, small game, upland birds and waterfowl. The color photographs, step-by-step directions and variety of recipes make this a unique kitchen reference.

how long to cook steak: The Science of Good Cooking Cook's Illustrated, 2012-10-01 Master 50 simple concepts to ensure success in the kitchen. Unlock a lifetime of successful cooking with this groundbreaking new volume from the editors of *Cook's Illustrated*, the magazine that put food science on the map. Organized around 50 core principles our test cooks use to develop foolproof recipes, *The Science of Good Cooking* is a radical new approach to teaching the fundamentals of the kitchen. Fifty unique experiments from the test kitchen bring the science to life, and more than 400 landmark *Cook's Illustrated* recipes (such as Old-Fashioned Burgers, Classic Mashed Potatoes,

and Perfect Chocolate Chip Cookies) illustrate each of the basic principles at work. These experiments range from simple to playful to innovative - showing you why you should fold (versus stir) batter for chewy brownies, why you whip egg whites with sugar, and why the simple addition of salt can make meat juicy. A lifetime of experience isn't the prerequisite for becoming a good cook; knowledge is. Think of this as an owner's manual for your kitchen.

how long to cook steak: *The Cook's Illustrated Meat Book* Cook's Illustrated, 2014-10-01 Eminently practical and truly trustworthy, *The Cook's Illustrated Meat Book* is the only resource you'll need for great results every time you cook meat. Whether you have burgers, steak, ribs, or roast chicken on the menu shopping for and cooking meat can be confusing, and mistakes can be costly. After 20-plus years of purchasing and cooking beef, pork, lamb, veal, chicken, and turkey, the editors of *Cook's Illustrated* understand that preparing meat doesn't start at the stove it starts at the store. *The Cook's Illustrated Meat Book* begins with a 27-page master class in meat cookery, which covers shopping (what's the difference between natural and organic labels?), storing (just how long should you really refrigerate meat and does the duration vary if the meat is cooked or raw?), and seasoning meat (marinating, salting, and brining). Matching cut to cooking method is another key to success, so our guide includes fully illustrated pages devoted to all of the major cooking methods: sautéing, pan-searing, pan-roasting, roasting, grilling, barbecuing, and more. We identify the best cuts for these methods and explain point by point how and why you should follow our steps and what may happen if you don't. 425 Bulletproof and rigorously tested recipes for beef, pork, lamb, veal, and poultry provide plenty of options for everyday meals and special occasion dinners and you'll learn new and better ways to cook favorites such as Pan-Seared Thick-Cut Steak, Juicy Pub-Style Burgers, Weeknight Roast Chicken, Barbecued Pulled Pork, and more. *The Cook's Illustrated Meat Book* also includes equipment recommendations (what should you look for in a good roasting pan and is it worth spending extra bucks on a pricey nonstick skillet?). In addition, hundreds of step-by-step illustrations guide you through our core techniques so whether you're slicing a chicken breast into cutlets or getting ready to carve prime rib the *Cook's Illustrated Meat Book* covers all the bases

how long to cook steak: *Cooking for Geeks* Jeff Potter, 2015-09-28 *Cooking for Geeks* is more than just a cookbook. Author and cooking geek Jeff Potter helps you apply curiosity, inspiration, and invention to the food you prepare. Why do we bake some things at 350°F / 175°C and others at 375°F / 190°C? Why is medium-rare steak so popular? And just how quickly does a pizza cook if you overclock an oven to 1,000°F / 540°C? This expanded new edition provides in-depth answers, and lets you experiment with several labs and more than 100 recipes--from the sweet (a patent-violating chocolate chip cookie) to the savory (pulled pork under pressure).

how long to cook steak: *Steak with Friends* Rick Tramonto, Mary Goodbody, 2010-04-27 Rick Tramonto is one of the most celebrated chefs of our time. 'Steak with Friends' is the first of Rick's seven cookbooks to invite readers into his home, sharing his food, faith, friends, and family (including his dog, Luke). This book features 150 recipes for steak and seafood along with all the delicious accompaniments ranging from appetizers to desserts ...--Jacket.

how long to cook steak: *The Gourmet Cookbook* Ruth Reichl, 2006 Gathers recipes published in *Gourmet* magazine over the last six decades, including beef Wellington, seared salmon with balsamic glaze, and other entrées, hors d'oeuvres, side dishes, ethnic specialties, and desserts.

how long to cook steak: *The Complete America's Test Kitchen TV Show Cookbook 2001-2022* America's Test Kitchen, 2021-10-05 22 years of foolproof recipes from the hit TV show captured in one complete volume *The Complete America's Test Kitchen TV Show Cookbook* is a living archive of every recipe that has been on every episode of public television's top-rated cooking show, including the new season that debuts in January 2022. It also includes the top-rated equipment and ingredients from the new testing and tasting segments. Cook along with Bridget and Julia and the test kitchen chefs as the new episodes of the 2022 season air with all-new recipes. Every recipe that has appeared on the show is in this cookbook along with the test kitchen's indispensable notes and tips. A comprehensive shopping guide shows readers what products the ATK Reviews team

recommends and it alone is worth the price of the book.

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