

HOW TO REVERSE-SEAR STEAK

Restaurant-Quality Results at Home

Pat dry first, then season

Roast at 250°F until 10°F
below target temp

Remove from oven
and sear in a hot skillet,
charring all sides evenly



Use a high-temp oil, such as
grapeseed, canola, or ghee



After searing, rest
under foil 5-10 min.