



SEARED SIRLOIN, SUSHI STYLE (Pepper Blend, Gourmet Seasoning)

- 1 tablespoon freshly cracked white pepper
- 1 tablespoon Cattle Boyz Pepper Blend Seasoning
- 1 tablespoon kosher salt
- 1 tablespoon Cattle Boyz Gourmet Seasoning
- 1 tablespoon paprika
- 1 teaspoon powdered ginger
- 16 to 20 ounce sirloin steak, 2 inches thick, trimmed of all the fat
- ½ cup soy sauce
- 6 ounces pickled ginger
- 4 tablespoons wasabi, mixed thoroughly with 4 tablespoons water

Mix the white pepper and Pepper Blend, salt, Gourmet Seasoning, paprika, ginger, and rub the steak on all sides with the spice mixture. Allow it to stand, uncovered at room temperature for 1 hour. Over a very hot fire, heavily sear the steak on all its surfaces, 2 minutes per side. (You will have 4 surfaces on a steak this thick: top, bottom, and two sides.) You are looking for a well-browned, thoroughly seared surface, but since you want the heat to penetrate only the outer layer of the meat, you must be sure to do it at a very high heat. Remove the meat from the grill and allow it to cool at least 20 minutes before serving. If you want, you can refrigerate it, covered, for up to 2 days, and bring it out an hour before serving to remove the chill. Slice the meat paper-thin across the grain and arrange it on a platter with the soy sauce, pickled ginger, and wasabi and water mixture. Serves 4