



# CHRISTOPHER CREEK

*Spice Company*

## Mid-Week Meals

### Steak & Eggs with Bacon

Makes 4 Servings



4 NY Strip Steaks  
4 Eggs  
1 pound Bacon



Remove the steaks from the refrigerator and pat dry with a paper towel. Season the steaks to taste with Beef Rub. Cover the steaks and let them sit at room temperature 30 minutes to 1 hour.

Prepare grill for direct high-heat...where the steaks are cooked directly over the heat source, your choice of gas or charcoal.

Cook the steaks on the grill over direct high heat for 2 – 4 minutes per side. Do not try and turn the steaks too soon as the meat will stick to the grill. Gently lift on the side of the steak with tongs and the steak will easily turn when ready with perfect grill marks.

Remove the steaks from the grill and let them rest at room temperature for 5 minutes.

Cook the eggs to order, we did them sunny-side up. Season the eggs to taste with Fish Rub while they are cooking in the pan.

Top the steak with an egg and do not forget the bacon. Make sure to have some couch time scheduled after this breakfast for dinner...Enjoy!

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