

# MONTREAL STEAK DRY RUB

F EASY

Last Modified: 12/06/2020

PREP: 5 Min  
COOK: N/A

SEASONING-USA

MAKES 1 CUP

| QUA           | MEASURE | INGREDIENT            | PROCESS |
|---------------|---------|-----------------------|---------|
| SEASONING MIX |         |                       |         |
| 1             | Tbsp    | Coarrse Kosher Salt   |         |
| 12            | Tsp     | Coriander Seeds       |         |
| 2             | Tsp     | Mustard Seeds         |         |
| 1             | Tbsp    | Dill Seed             |         |
| 1             | Tbsp    | Granulated Garlic     |         |
| 2             | Tbsp    | Black Peppercorns     |         |
| 1             | Tbsp    | Spanish Paprika (Hot) |         |
| 1             | Tbsp    | Red Pepper Flakes     |         |
| 1             | Tbsp    | Onion Powder          |         |

|             |                                                                                                                                                                                                                                                                                                                    |
|-------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| PREPARATION |                                                                                                                                                                                                                                                                                                                    |
| FACTOID     | Montreal Steak Seasoning is based on the pickling spices of Eastern European and Jewish cuisine. Montreal Steak Seasoning is quite a bit spicer than Chicago Steak Seasoning. Excellent grilling rub for almost any red meat. You may optionally used Powders in place of seeds if you don't have a spice grinder. |
| TOOLS       | 1) Small Mixing Bowl<br>2) Spice Grinder                                                                                                                                                                                                                                                                           |
| PREP        | None.                                                                                                                                                                                                                                                                                                              |
| 1           | Mix all ingredients well and grind to an acceptable texture in a spice grinder. Hand-rub it into all sides of a Steak. Wrap the Steaks individually in plastic wrap and store them in the refrigerator for up to three days before grilling.                                                                       |
| HINTS       | Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.                                                                                                                                                                                    |

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