



STEAK-HOUSE SEARED BEEF TENDERLOIN FILETS

4 beef tenderloin filets, approximately 1½ - 2 inches thick

Sunset Seasoned Salt

Applewood Chipotle Rub & Seasoning (optional)

Season steaks with **Sunset Seasoned Salt**, both sides.

If desired, you can sprinkle with **Applewood Chipotle Rub & Seasoning** as well.
Let sit for 20-30 minutes.

Preheat grill to highest setting. Brush with oil. Place steaks on grill for 2 minutes to sear, flip and cook an additional 2 minutes. Move the steaks to a cooler part of the grill and monitor until the desired level of doneness is achieved. Use a meat thermometer in the thickest part of the steak and remove steaks from the grill about 5°F below your target temperature.

Cover the steaks with foil and let rest 5 minutes. Letting the meat rest before serving allows carry over heat to bring the steaks up to the necessary temperature and redistributes the juices.



- **Sunset Seasoned Salt**
- **Applewood Chipolte Rub & Seasoning**