

The Father's Day Recipe: Wagyu Steaks on the Lynx Grill

Serves: 2 to 4

Total Time: 30 minutes

Skill Level: Intermediate

Ingredients:

- 2 to 4 Wagyu or American Wagyu ribeye or strip steaks, 1.25–1.5 inches thick
- Kosher salt and freshly ground black pepper
- High-heat neutral oil (like avocado or grapeseed)
- Optional: Garlic herb compound butter, grilled asparagus, bourbon-glazed onions

Instructions:

1. Prepare the Steaks

Remove steaks from the refrigerator 30 minutes before grilling. Pat dry with paper towels. Season generously with kosher salt and black pepper on all sides. Let sit at room temperature.

2. Preheat the Lynx Grill

Ignite the **Trident™ Infrared Burner** and preheat on high for 10 minutes. You want the grates hot enough to instantly sear the meat—aim for 700°F+.

3. Sear with Precision

Lightly oil the grill grates and place steaks directly over the infrared burner. Sear for 2–3 minutes per side, creating beautiful char marks. For thicker cuts, move steaks to a cooler zone of the grill and close the lid to finish cooking to your desired doneness:

- Rare: 120°F
- Medium Rare: 130°F
- Medium: 140°F

Use an instant-read thermometer for accuracy.

4. Rest and Slice

Transfer steaks to a cutting board and let rest for 5–10 minutes. This allows the juices to redistribute. For serving, top with compound butter and slice against the grain.

5. Pair and Plate

Serve with grilled asparagus, roasted fingerling potatoes, or a chilled glass of bourbon or bold red wine. The Lynx grill's spacious surface lets you prepare all components simultaneously.