

CopyCat Longhorn Steakhouse Steak Seasoning

Ingredients

1/2 teaspoon kosher salt
1 teaspoon pepper
1/4 teaspoon corn starch
1/2 teaspoon smoked paprika
1/2 teaspoon chili powder
1/4 teaspoon onion powder
1/4 teaspoon garlic salt
2 teaspoon brown sugar
1/4 teaspoon garlic powder
2-4 Steaks

Directions

In a bowl, you will want to put your salt, brown sugar, corn starch, garlic salt, garlic powder, onion powder, smoked paprika, chili powder, and pepper.

Stir the steak rub around and then add the seasoning to all sides of your steaks. You will want to apply it liberally.

Then place seasoned steaks in aluminum foil and cover and place in the fridge for up to 4 hours.

To cook steaks you will turn your pellet grill on and heat to 500 degrees.

Then place your steaks on the hot grill and cook 4-8 minutes per side depending on the doneness of your steak.

The cook time will vary depending on the thickness of your steaks. So use your best judgment.

This copycat Longhorn Steak rub is so easy, and a very savory

rub to use on all your cuts of steak.