

CopyCat Texas Roadhouse Steak Rub

Ingredients

2 teaspoons coarse kosher salt, *See Notes
2 teaspoons brown sugar
1/4 teaspoon cornstarch
1/2 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon turmeric
1/2 teaspoon paprika
1/2 teaspoon chili powder
1 teaspoon black pepper

Directions

Combine all ingredients in a quart-sized Ziploc bag and seal it tightly. Shake it to thoroughly combine all ingredients.

Generously cover each side of the steak with the seasoning and let it rest for about 40 minutes. This allows the salt to penetrate through the surface and break down the muscle fibers, which results in a more tender meat.

Once the grill is nice and hot, place the steak(s) on and cook for 4-5 minutes, until it's browned and slightly charred. Flip it over and cook for the following additional time:

5 minutes: Medium Rare
7 minutes: Medium
10 minutes: Well Done