



PITCHFORK STEAKS

(For the best steaks on earth go to snakeriverfarms.com and order American Kobe Beef steaks)

4 1 lb. rib-eye steaks (also sirloin, t-bone, or porterhouse) at least 1 1/2 to 2 inches thick

1/2 teaspoon garlic salt

1/2 teaspoon black pepper

4 pats of butter

Oil for deep frying

Heat oil in a deep fryer to 350° degrees.

Generously rub the steaks with salt and pepper, making sure they are at ROOM TEMPERATURE.

Take a brand new, or at least very clean, pitchfork and skewer 2 to 3 steaks on the tines.

Slowly dip the pitchfork into hot oil for 2 1/2 to 3 minutes (medium rare) to 3 1/2 to 4 minutes (medium) until pitchfork touches bottom.

Remove the steaks to sizzling platters and serve them immediately. Put a pat of butter on each steak on the platter and let it melt into the meat and mingle with the juices.

Serves 4

