

DEEP FRIED “Pitchfork” STEAK

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Fancy way of cooking: use a **NEW** clean pitchfork to skewer the steaks, lower them into the oil and present at the table.

NOTE: A **PITCHFORK** has three tines which are slightly curved, a **MANURE** fork has four tines that are almost straight. Be careful which one you buy to cook on.

“Pitchfork steaks” sounds exotic and fun, “Manure Fork steaks” sounds, well, less than appetizing.

4 1-pound rib-eye steaks

4 tablespoons olive oil

2 tablespoons Montreal Steak seasoning, or other favorite seasoning mix

4 pats butter

5 cups Canola or Avocado oil for deep-frying

Heat oil in a Dutch Oven deep fryer to 385° F.

Rub both sides of the steaks with 1 Tablespoon of olive oil, then sprinkle generously with the Montreal seasoning.

Take a brand-new pitchfork and skewer all 4 steaks on the tines.

Dip the pitchfork in the hot oil for 2 1/2 minutes (medium rare) to 3 1/2 minutes (medium).

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.