

# Grilled Blackmore Wagyu Flatiron Steaks

Serves 4

Prep Time: 5 minutes

Cook Time: 8 minutes

## Ingredients

Four 6-oz Blackmore Wagyu  
flatiron steaks

Sea salt flakes, such as Maldon



## Method

1. Prepare a grill for direct medium-high heat. Season steaks with salt and immediately grill steaks, turning them over every minute to achieve even cooking, for about 8 minutes, or until steaks have a charred crust and an instant-read thermometer inserted into center of steaks registers 120°F for rare doneness. Transfer to a cutting board and let rest for 5 minutes.
2. Using a sharp knife, slice steaks across grain. Divide steaks among 4 plates and serve.