

# Art of the Steak



- **Steaks and Beef:** Rub onto both sides of the steak before grilling, broiling, or pan-searing. It also works well on other cuts like ribeye, sirloin, or brisket.
- **Burgers:** Mix into ground beef before forming patties.
- **Chicken:** Use on chicken breasts, thighs, or wings before grilling, baking, or pan-frying.
- **Pork:** Rub on pork chops, tenderloins, or ribs before cooking.
- **Roasted Vegetables:** Toss with veggies and olive oil before roasting. It adds a savory, slightly spicy flavor to the veggies.
- **Fish and Seafood:** Sprinkle on fish fillets, shrimp, or scallops before grilling, broiling, or baking.
- **Potatoes:** Season potato wedges, fries, or mashed potatoes for an extra burst of flavor.
- **Eggs:** Sprinkle on scrambled eggs, omelets, or frittatas.
- **Tofu and Tempeh:** Coat tofu or tempeh with the spice blend before grilling or baking.
- **Soups and Stews:** Add to beef stew, chili, or other hearty soups for added depth and flavor.
- **Grain Dishes:** Use in rice, quinoa, or couscous dishes to add a burst of flavor.