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The *Certified Angus Beef*[®] brand - the tastiest beef money can buy.

T-Bone Steaks with Barbecue Glaze

Serves 4



Ingredients

- 4 *Certified Angus Beef*[®] T-bone steaks, 1-inch thick
- 5 teaspoons seasoned salt (like Lawry's brand), divided
- 1/4 cup apple cider vinegar
- 1/4 cup brown sugar
- 1/4 cup ketchup
- 1 teaspoon paprika

Instructions

1. Season T-bone steaks with 1-teaspoon seasoned salt per steak, making sure to coat evenly.
2. In a small mixing bowl, whisk together cider vinegar, brown sugar, ketchup, remaining 1 teaspoon seasoned salt and paprika until sugar has dissolved.
3. Preheat grill to medium high. Baste seasoned steaks with sauce and grill 2 minutes, flip and baste with more sauce. Repeat, flipping and basting every two minutes until steaks have reached 125 -130°F for medium rare (3-4 times). Allow to rest at least 5 minutes before serving.