Steaks

Good preparation mode for Filet Mignon, Rib Eye, and other good cuts

ABOUT AN HOUR BEFORE COOKING

Rub each side of steaks with 1/2 teaspoon oil and season generously with salt (maybe ¾ teaspoon each large steak) and pepper

PREPARE THE GRILL

Ignite about 6 quarts (1 large chimney, or about 2 ½ pounds) hardwood charcoal and burn until covered with thin coating of light gray ash, about 15 minutes.

Empty coals into grill; build two-level fire by arranging two thirds of coals evenly in one half of grill and spreading remaining coals in single layer over other half.

Position grill grate over coals, cover grill, and heat until grate is hot, about 5 minutes; scrape grill grate clean with grill brush. Grill is ready when thicker layer of coals is medium-hot (you can hold your hand 5 inches above grill grate for 3 to 4 seconds).

GRILL THE STEAKS

Grill steaks, uncovered, on hotter side of grill until well browned on each side, 2 1/2 to 3 minutes per side (if flare-ups occur, extinguish flames with spray bottle filled with water).

Move steaks to cooler side of grill and continue cooking, turning once after 3 minutes, to desired doneness, about 6 minutes total for rare (120 degrees on instant-read thermometer; center of steaks is soft and cherry red when cut with tip of paring knife), about 7 minutes for rare/medium-rare (125 degrees), about 8 minutes for medium/medium-rare (130 degrees), or 9 to 10 minutes for medium (135 to 140 degrees).

Transfer steaks to platter and let rest 5 minutes.