



Chuck Steak Recipe

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Decadent and flavorful chuck tender steak is marinated, grilled until juicy, and then topped with an Italian herb compound butter for steaks in this delicious **grilled chuck steak** recipe!

Course Main Dish

Cuisine	American, grilling
Keyword	beef chuck steak recipes, chuck steak, chuck steak recipe, chuck steak recipes
Prep Time	5 minutes
Cook Time	10 minutes
Marinating Time:	1 day
Total Time	1 day 15 minutes
Servings	4 steaks
Calories	1096kcal
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Equipment

- [Grill](#)
- [Knife](#)
- [Marinade bags](#)

Ingredients

- 3 lbs. boneless chuck steak or chuck eye steak 4 steaks

For The Marinade:

- 4 Tbsp. olive oil
- 5 Tbsp. red wine vinegar
- 4 cloves garlic
- 1 tsp. brown sugar
- 1 tsp. Italian seasoning
- ¼ tsp. salt
- ¼ tsp. pepper
- ¼ tsp. red pepper flakes

For Compound Butter:

- 1 stick unsalted butter
- 2 cloves garlic
- 1 Tbsp. fresh rosemary
- 1 Tbsp. fresh thyme

Instructions

Prepare The Marinade:

1. Mince 6 cloves of garlic (reserve 2 cloves for compound butter).

Add 4 cloves minced garlic, 4 Tbsp. olive oil, 5 Tbsp. red wine vinegar, 1 tsp. brown sugar, 1 tsp. Italian seasoning, ¼ tsp. salt, ¼ tsp. pepper, and ¼ tsp. red pepper flake in small bowl. Stir to combine completely using a fork or small whisk.

2. Place the chuck steaks in a cake pan or flat-bottomed pan. Pour the marinade over the steaks and toss until they are all completely coated.

Place plastic wrap over the top of the cake pan and place in the refrigerator for 24 hours.

Prepare The Compound Butter:

1. Place 1 stick of room temperature butter in a small bowl. Add 2 cloves of minced garlic, 1 Tbsp. of fresh rosemary, and 1 Tbsp. of fresh thyme to the butter. Stir to combine using a fork or hand mixer.

Scrape the butter onto a piece of plastic wrap and roll it into a log. Pinch the ends of the plastic wrap together to hold the butter together. Place the butter log in the fridge and allow to harden.

Grill The Steak:

1. Heat a charcoal or gas grill.

After the steaks have marinated for 24 hours place them on the uncovered grill in the direct heat. Grill for 3-4 minutes per side.

Move the steaks to the indirect heat, cover, and continue to grill until they reach your desired level of doneness. It is important that the steaks are cooked, but be careful not to overcook them, or they may become tough. The safe internal temperature for beef is 145 degrees. This can be checked using a grilling thermometer.

2. Remove the steaks after they have reached your desired level of done-ness and place a pat of the compound butter on each of them. Allow the steaks to rest for a few minutes as the butter melts.

Cut the steaks into strips and serve.

Notes

- **Cooking times:** will vary depending on the thickness of your steak and desired level of done-ness.
- **Steak Butter:** A great steak topping is an easy garlic sauce. Three ingredients and you will have a steakhouse quality steak prepared at home.
- **Steak Degree of Doneness:** Always use a meat thermometer for the grill to make sure you cook your steak perfectly.
- **Best Beef:** We recommend using *Certified Angus Beef*® brand beef for best results.

Nutrition

Serving: 4g | Calories: 1096kcal | Carbohydrates: 6g | Protein: 65g | Fat: 91g | Saturated Fat: 39g | Cholesterol: 292mg | Sodium: 363mg | Potassium: 1238mg | Fiber: 2g | Sugar: 1g | Vitamin A: 1155IU | Vitamin C: 8.1mg | Calcium: 109mg | Iron: 8.9mg