

# Mangalda Kekikli Biftek

Grilled thyme steak recipe with Turkish marinade. Perfect BBQ beef dish with aromatic herbs, garlic, and lemon. Ready in 45 minutes for 4 servings.

15	30	45	4	Medium
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

## Mangalda Kekikli Biftek

## Malzemeler

- 4 clove garlic
- 1 tbsp chili flakes
- 1 tbsp fresh oregano
- 3 tbsp olive oil
- 1 lemon
- 4 steak
- 1 tsp sea salt
- 1 tsp black pepper

## Yapılışı

- Prepare the Marinade**

Mince 4 cloves garlic and place in a mixing bowl. Add 1 tablespoon red pepper flakes, 1 tablespoon dried thyme, 3 tablespoons lemon juice, and 1 tablespoon olive oil. Season generously with 1 teaspoon salt and 1 teaspoon black pepper, then whisk until well combined.
- Marinate the Steaks**

Place 4 steaks in a shallow dish and pour the marinade over them, turning to coat both sides evenly. Cover with plastic wrap and refrigerate for at least 2 hours, or preferably overnight for maximum flavor.
- Prepare for Grilling**

Remove steaks from refrigerator 30 minutes before cooking to bring to room temperature. Preheat your grill to high heat (230-260°C/450-500°F). If using charcoal, arrange hot coals evenly and wait until they are gray and glowing.
- Clean and oil the grill grates to prevent sticking. Remove steaks from marinade and pat dry with paper towels, discarding excess marinade.**
- Using kitchen shears, make small cuts along the fat edges of each steak every 2.5cm (1 inch) to prevent curling during cooking.**
- Grill the Steaks**

Place steaks on the hottest part of the grill and cook for 4-5 minutes without moving them, until a golden crust forms and grill marks are visible.
- Flip steaks and grill for another 4-5 minutes for medium-rare, or until they spring back when pressed with tongs and internal temperature reaches 54-57°C (130-135°F).**

8 Remove steaks from grill and let rest for 5 minutes on a cutting board to allow juices to redistribute before serving.

## ?puçlar?

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Crush thyme leaves with a rolling pin before marinating to release maximum flavor and aromatic oils.

Bring steaks to room temperature 30 minutes before grilling for even cooking throughout.

Oil the grill grates thoroughly to prevent sticking and ensure beautiful grill marks.

Don't move the steaks too frequently - let them develop a proper crust before flipping once.

Let steaks rest for 5-10 minutes after grilling to allow juices to redistribute for maximum tenderness.

Score the edges of the steaks lightly to prevent curling during cooking.

Use tongs instead of a fork when handling steaks to avoid piercing and losing juices.

For extra flavor, brush steaks with reserved marinade during the last minute of cooking.