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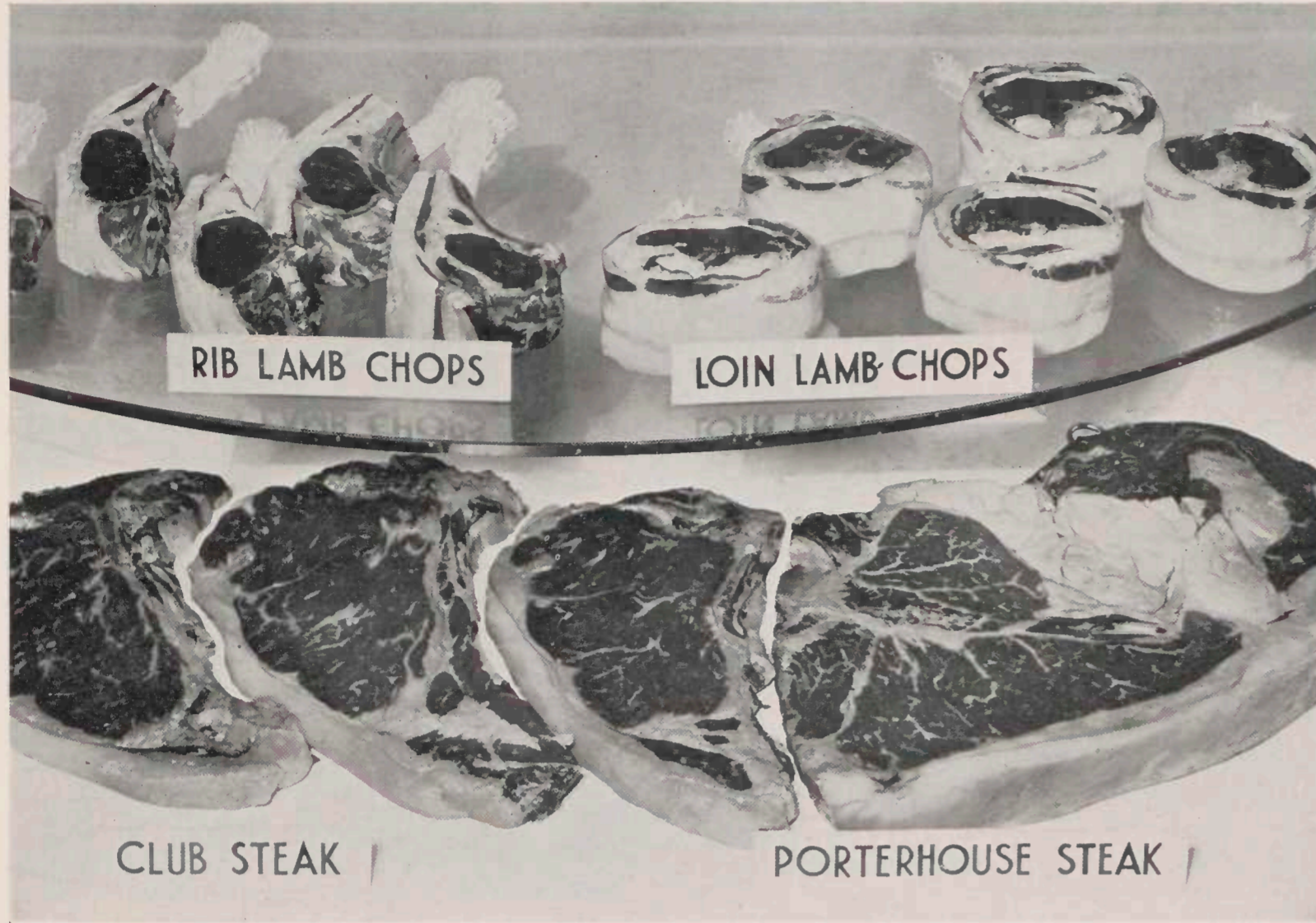
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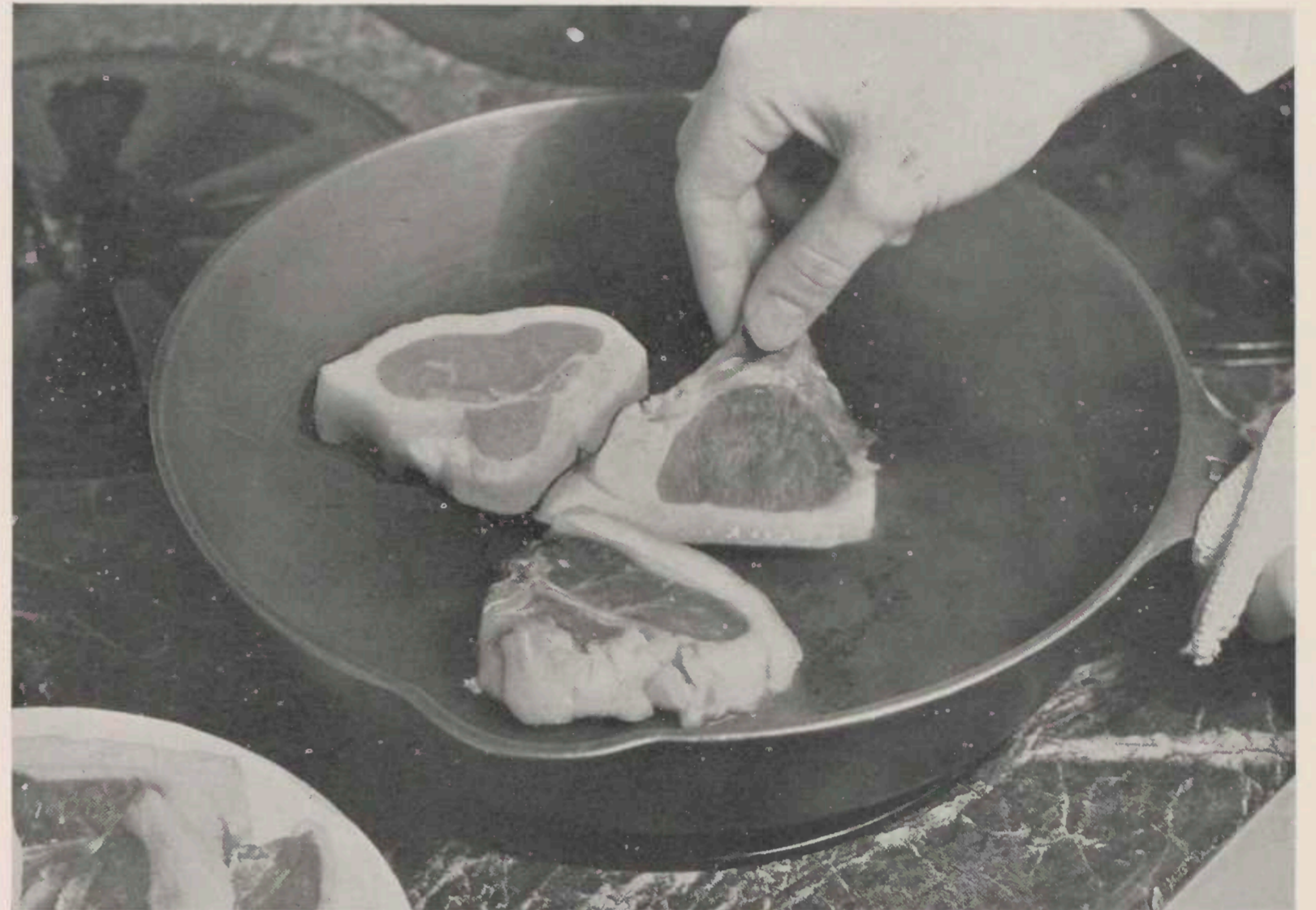
Broiling tender steaks and chops

WITH DIRECT HEAT

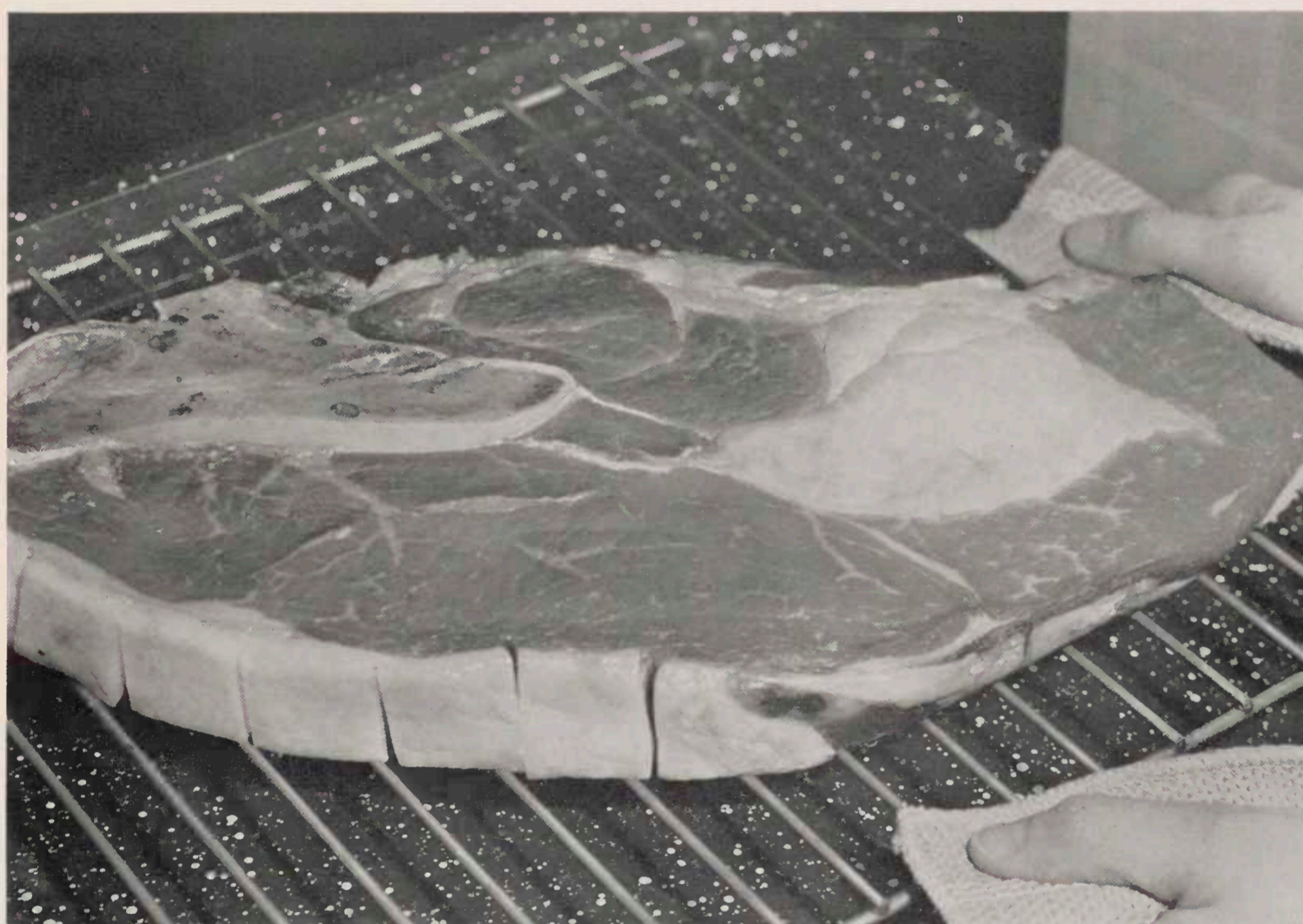
PAN-BROILING



For broiling, select tender cuts with plenty of fat



For pan-broiling, use a hot skillet



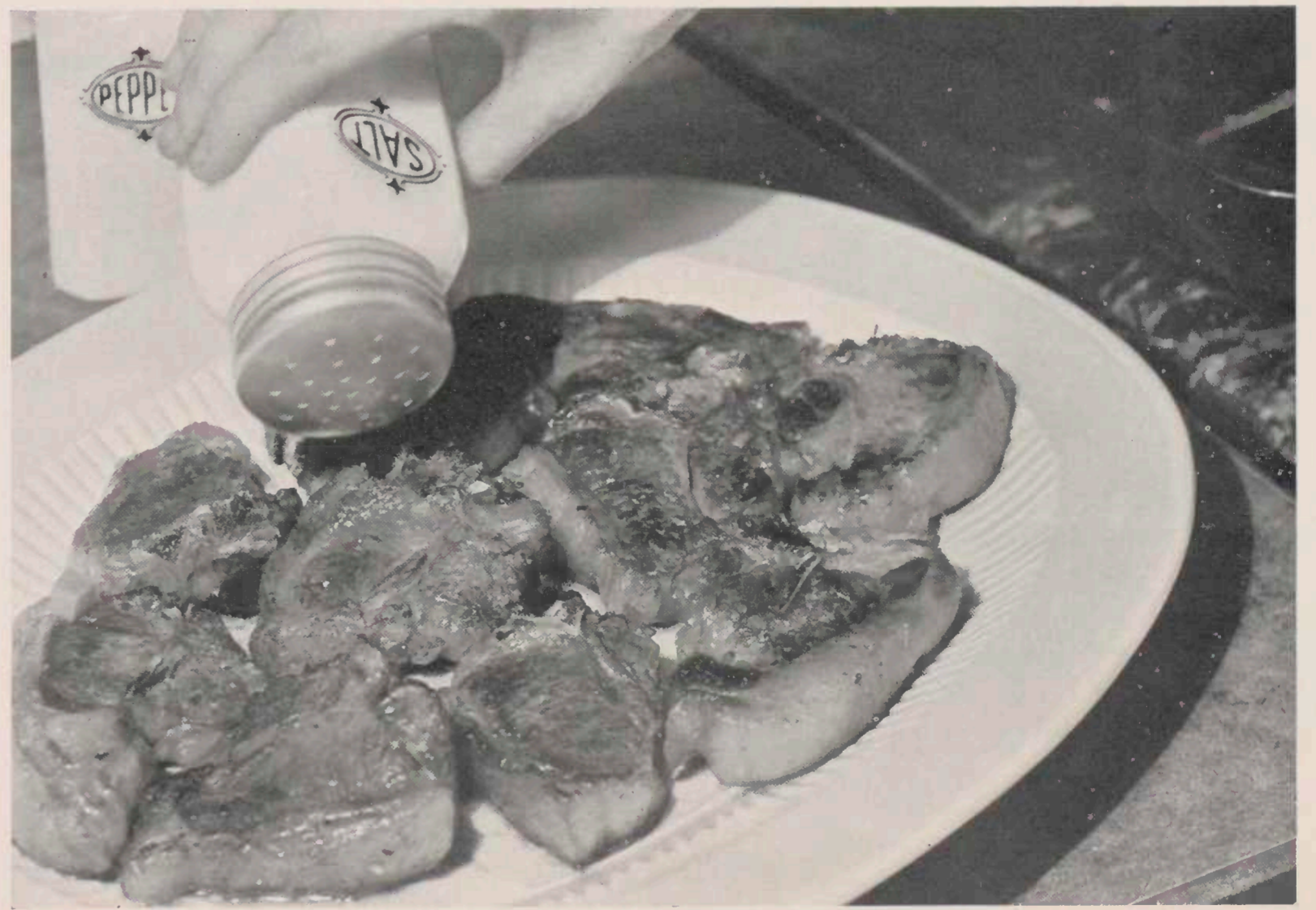
Start a steak or chops in a hot broiler



No water and no lid, because steam draws the juices out of meat



Brown quickly on both sides, then finish slowly



Season steak or chops after broiling

Whether broiling by direct heat or pan-broiling, sear quickly then finish at moderate heat