

Ace Hardware Recipe of the Week: Wagyu Filet on the Big Green Egg

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With Ace being one of America’s best places to buy a BBQ grill, especially with some of the best brands like Weber, Traeger and Big Green Egg at it’s more than 5,600 independently owned local stores, it’s also a great place to get all types of grilling ideas for all types of grills.

Ace is releasing a special Griller’s Recipe of the Week each week with a little inspiration for our grilling customers from our Ace expert Chef Jason Morse.

And soon, from you, Ace invites you to send your favorite grilling recipe ideas to our Ace Grilling Recipe Desk—media@acehardware.com and we’ll evaluate and consider them to highlight alongside Chef Jason’s in this new weekly feature.

Without further ado, Ace’s Griller’s Recipe of the Week.

Recipe: Wagyu Filet

Submitter: Chef Jason Morse, Ace Hardware Grill Expert

“For this recipe we dial up the Big Green Egg and cook our filet hot and fast. We build some nice crust and then finish it with wood chips for that nice burst of smoke. Happy Cooking,” said Chef Jason Morse.

Suggested Grill: Big Green Egg, Large

Yield: Serves 2 people

Prep time: 10 Minutes

Cook time: 8-10 Minutes

Ingredients:

2	Filet, 8oz, Wagyu	Fresh or Defrosted
1 tsp	Oil, Canola / Olive Blend	
2 tbsp	Rub-A-Dub, 5280 Culinary	This is for BOTH steaks
1 tbsp	Butter, Unsalted	Sliced into 2 pats
2 sprigs	Parsley, Curly	

Preparation Directions:

Remove steak from package and allow to breathe/rest for 5-10 minutes before seasoning

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, starters and any cooking tools

Stir charcoal in the Big Green Egg and Top off with Fresh Charcoal

Clean out ash pit if needed

Open Bottom vent and top vent for maximum air flow during startup process

Make a well in the center of the lump and ignite the charcoal using speedlight starters or an EGGniter

Cooking Directions:

Heat to temp of 550° and adjust lower and upper vents to hold at 550°

While grill is heating up – prep steak as follows:

Lightly coat steak on all sides with Canola/Olive oil

Season to taste with Rub-A-Dub

Allow steak to rest for 5 minutes once it has been seasoned

Burb Big Green Egg and Open dome

Add steaks to outside center of the embers and grill for approx. 8 minutes per side

** if you want those signature diamond grill marks, rotate 180° on each side after 4 minutes

Flip steaks to the second side after initial 8 minutes of cooking

** If grill is too hot in the center, move steaks more to the outside of the grill great (almost indirect)

Cook steak until it reaches internal temp of 115° (this will result in a perfect medium steak)

Remove steaks (using tongs) at 115° and place onto a pan or roasting rack

Bring into your kitchen, place on counter and top with 1 pat of butter

Allow butter to melt on steak while resting

For an extra flavor burst, dust each steak with more Rub-A-Dub of desired

Plate steak and garnish

Devour !!!

SHOPPING LIST

Big Green Egg, Large (Ace SKU – 8797946)

Big Green Egg, EGGspander (Ace SKU – 8025190)

Big Green Egg, Drip Trays (Ace SKU - 8025201)

Charcoal, Big Green Egg (Ace SKU – 8697104)

Big Green Egg, EGGniter (Ace SKU - 8695330)

Thermometer, Big Green Egg (Ace SKU – 8025749)

Rub-A-Dub, 5280 Culinary (Ace SKU - 8562050)

Additional assets available online:  [Photos \(1\)](#)

<https://newsroom.acehardware.com/2022-06-24-Ace-Hardware-Recipe-of-the-Week-Wagyu-Filet-on-the-Big-Green-Egg>