

Florentine Steak
(Bistecca alla Fiorentina)

INGREDIENTS:

Servings: 2 people

T-Bone steak (2 1/4 - 3 pounds each)	1
Small lemon	1
Salt and freshly ground pepper	to taste
Olive oil	

Servings: 4 people

T-Bone steaks (2 1/4 - 3 pounds each)	2
Lemon	1
Salt and freshly ground pepper	to taste
Olive oil	

Servings: 6 people

T-Bone steaks (2 1/4 - 3 pounds each)	3
Small lemons	2
Salt and freshly ground pepper	to taste
Olive oil	

Servings: 8 people

T-Bone steaks (2 1/4 - 3 pounds each)	4
Lemons	2
Salt and freshly ground pepper	to taste
Olive oil	

Servings: 10 people

T-Bone steaks (2 1/4 - 3 pounds each)	5
Small lemons	3
Salt and freshly ground pepper	to taste
Olive oil	

Servings: 12 people

T-Bone steaks (2 1/4 - 3 pounds each)	6
Lemons	3
Salt and freshly ground pepper	to taste
Olive oil	

TOOLS:

Charcoal grill (preferably)
or broiler
Broiling pan (for broiling)
Basting brush

PREPARATION:

If using an outdoor grill, wait until the coals are gray. If using an indoor grill, preheat it.

Season with pepper and cook to taste (7 minutes per side for medium-rare). Drizzle with olive oil, basting occasionally. Turn the steaks once during cooking.

Transfer the meat to a serving plate and sprinkle with salt. Serve with lemon wedges.