

Forum:[Hack Forums](#)

Thread: [How you cook your steak?](#)

Trip - June 7, 2020, 2:09 pm

My whole life I have done well done, but just recently made mine medium rare and it was so good idk if I'm going back to well done with steak. How do you cook ur steak?

MarvinMalware - June 7, 2020, 2:14 pm

Used to go with medium, then I had a bad experience now I get all mean well done.

Vitello - June 7, 2020, 2:14 pm

(Jun 7, 2020 02:09 PM)Trip Wrote: [\[CITE\]](#) My whole life I have done well done, but just recently made mine medium rare and it was so good idk if I'm going back to well done with steak. How do you cook ur steak?

medium rare with a bit of garlic butter on top, that's the shit ? I love that juicy meat ?

SIM-76756743 - June 7, 2020, 2:17 pm

Medium well is how I go. I can't handle the red oozing out of the steak.

faxxgrid - June 7, 2020, 2:20 pm

I don't want to see blood at all. I prefer my steak very very well done. This is exactly how I love see and eat my steak. And when I down it with spinach/cream and mashed potatoes it comes out so divine in my mouth.

Vitello - June 7, 2020, 2:33 pm

(Jun 7, 2020 02:20 PM)faxxgrid Wrote: [\[CITE\]](#) I don't want to see blood at all. I prefer my steak very very well done. This is exactly how I love see and eat my steak. And when I down it with spinach/cream and mashed potatoes it comes out so divine in my mouth.

do people ever look weird at you when ordering very well done at a restaurant? In my country it's all most blasphemy not ordering your steak medium or medium rare. But i hate that, imo people can eat what ever they fucking like lol ?

faxxgrid - June 7, 2020, 2:36 pm

LOL look weird at me.. what for? medium rare is almost not cooking it. You can eat it rare too my people would greet you LOL

Swedish Delight - June 7, 2020, 2:46 pm

I love it rare, any kind of meat for me is better rare, i have trouble eating anything cooked more than that

Scottyj01 - June 7, 2020, 2:46 pm

Medium rare :sunglasses: oh yeah

Megatron - June 7, 2020, 2:48 pm

Anywhere from medium rare to medium is perfect for me. I don't eat leather (well-done) steak.

Vitello - June 7, 2020, 2:49 pm

(Jun 7, 2020 02:36 PM)faxxgrid Wrote: [\[CITE\]](#) LOL look weird at me.. what for? medium rare is

almost not cooking it. You can eat it rare too my people would greet you LOL

Lol it's true, a friend and I were once out eating at some fancy restaurant, and my friend ordered his steak well done. And the waiter were like.. "ehh are you sure?".. my friend got mad and said something like "Ofc im fucking sure, wtf" .. We were both speechless lol ?

Toosii - June 7, 2020, 2:51 pm

Seems like I'm the only one but well done.

faxxgrid - June 7, 2020, 3:12 pm

YYou are not only one Toosii, I love it well done. Ping Pong which country are you from

Ivex - June 7, 2020, 3:14 pm

Medium for me. I can do medium rare or medium to well too.

Aklimczak522 - June 7, 2020, 3:30 pm

(Jun 7, 2020 02:09 PM)Trip Wrote: [CITE](#) My whole life I have done well done, but just recently made mine medium rare and it was so good idk if I'm going back to well done with steak. How do you cook ur steak?

Well done AF. Only.

Simplex - June 7, 2020, 3:34 pm

Medium rare is the way to go.

Demoralise - June 7, 2020, 3:50 pm

Medium rare. Anything else is shit

shakur123 - June 7, 2020, 3:57 pm

I also like it well done, theres something about the red blood coming out of the meat that makes me lost my appetite

Disease - June 7, 2020, 5:36 pm

Medium rare for the most part. My wife prefers medium to medium well, so if it's just one steak I'll usually cook it to medium. And if we're eating out, I will usually order it as medium, unless it's a good steak house.

B?????araka - June 7, 2020, 6:13 pm

I go with medium it's the perfect steak for me. I used to order well done like a rookie though .

Lindros - June 7, 2020, 6:40 pm

I suvee the steak in a suvee machine, then I fry it to brown the outsides in butter and herbs. It is probably the greatest thing you will ever test. I definitely like it on the more rareish side. If my butter knife can't cut through the steak, it wasn't cooked as good as it could have been.

Bacardi Cola Lime - June 7, 2020, 6:45 pm

Once you go medium rare, you can never go back to more cooked steaks.

Demoralise - June 7, 2020, 6:46 pm

Tbh pineapple tenderised steak which is then left to dry age is hands down the best

Vibe - June 7, 2020, 7:10 pm

Medium rare is preferred for me

CuCumba - June 7, 2020, 7:11 pm

I prefer blue rare with a stick of grass-fed butter.

Rally the Bulls - June 7, 2020, 7:12 pm

Medium or medium rare. If I'm at a restaurant I ask for medium because they're all dumb af. It tends to result in anywhere from well done to medium rare when I do that.

Medium rare if I'm cooking it myself.

A + - June 7, 2020, 7:16 pm

Steak seasoning and a little garlic powder. Skillet > Medium rare. When it's done add butter to the pan and pour Worstichire sauce on it and simmer it on both side. Put it on a plate and pour all of the juice on there. Best steak ever.

If it's at a restaurant it depends how I order it. Either rare or medium rare, because a lot of times they cook rare steaks medium rare, and medium rare medium. It just depends where I go.

sweatpants - June 7, 2020, 10:09 pm

I've always used a BBQ but I guess I could try using my George Foreman...

Medium rare is my favorite

Crypto God - June 7, 2020, 10:20 pm

I just had steak for breakfast. I had a medium rare fillet and a well done sirloin. YUM!

Big E - June 7, 2020, 11:01 pm

A proper steak has to be well done. None of that pink sh!t.

Exalted - June 8, 2020, 1:45 am

Medium-rare all the way ?

7 - June 8, 2020, 1:49 am

As blue as possible. I just seal the edges. I actually had steak last night strangely but for me its got far more flavour when the middle is barely warm

Vibe - June 8, 2020, 2:23 am

(Jun 8, 2020 01:45 AM)Exalted Wrote: [\[CITE\]](#) Medium-rare all the way ?

Lmao this always pops in my head at restaurants

V?rt - June 8, 2020, 7:24 am

I cook mine medium rare and if you cook it any other way I think you're gross. It's just enough so it's not a tough chew, but not weird cold and bloody.

9756502033875746737731550 - June 8, 2020, 7:49 am

I like cooking a steak where it gets a nice sear on both sides and inside medium-well. But at the same time NOT overcooked ROFL.

DeITex - June 8, 2020, 3:32 pm

It depends. I'd say most of the time well done. But it depends on the quality of the steak and where I'm getting it. I've had rare a few times, and although it's definitely the opposite of my preferred, it

wasn't repulsive either. It really matters on who's making it, where I'm buying it, the quality of the meat, etc... At the end of the day, meat is meat. Some just impose a higher health safety warning to it.