

Forum:[Hack Forums](#)

Thread: [What's your steak?](#)

Cunt - December 19, 2022, 2:09 pm

How do y'all like your steak?

I'm more of a rib eye rare kinda guy. Maybe some pepper/mushroom sauce on top. A little salt. Also love the price quality ratio.

What about you?

theDuke - December 19, 2022, 2:10 pm

<https://hackforums.net/showthread.php?tid=6228026>

100% rib eye rare/medium rare!

My absolute favorite cut and no one can convince me otherwise. Pepper, mushroom and onion sauteed on top. Chef's kiss

Zero - December 19, 2022, 2:11 pm

Entrecote medium with salt. Nothing more nothing less. The perfect steak IMO.

Also I can't see your picture for some reason

Nvm now it works. Looks great.

theDuke - December 19, 2022, 2:13 pm

(Dec 19, 2022 03:11 PM)Zero Wrote: [\[CITE\]](#) Entrecote medium with salt. Nothing more nothing less. The perfect steak IMO.

Also I can't see your picture for some reason

Nvm now it works. Looks great.

Wasn't working for me either but I can see it now. Making my mouth water lol haven't today yet.

Entrecote is same as rib-eye I think no? Not even a little pepper? ?

Zero - December 19, 2022, 2:14 pm

(Dec 19, 2022 03:13 PM)TheDuke Wrote: [\[CITE\]](#) Wasn't working for me either but I can see it now. Making my mouth water lol haven't today yet.

Entrecote is same as rib-eye I think no? Not even a little pepper? ?

Idk lol

Pepper is ok it's fine but not necessary. The most important part is medium.

theDuke - December 19, 2022, 2:15 pm

(Dec 19, 2022 03:14 PM)Zero Wrote: [\[CITE\]](#) Idk lol

Pepper is ok it's fine but not necessary. The most important part is medium.

Ye just looked it up. Guess it's the french word for Ribeye. I've gotten it in a restaurant before and sounded familiar lol. Any more than medium and that shit should be thrown away no doubt.

Zero - December 19, 2022, 2:15 pm

(Dec 19, 2022 03:15 PM)TheDuke Wrote: [\[CITE\]](#) Ye just looked it up. Guess it's the french word for

Ribeye. I've gotten it in a restaurant before and sounded familiar lol. Any more than medium and that shit should be thrown away no doubt.

I guess you learn something new every day. We call it entrecote here lol.

630 - December 19, 2022, 2:23 pm

I like a Pittsburg style ribeye done rare to med rare. Grilled onions are nice but I usually only get onions with prime rib.

jcole - December 19, 2022, 2:26 pm

Living in Texas it seems like that's always a meal anyone in my family wants to get at a restaurant. I personally LOVE chicken fried chicken, but that doesn't even go hand in hand with a good seasoned and cooked steak. I am a medium or medium well type of guy, and would go for a porterhouse cut. I don't eat much steak, but it's always at the table because someone in my family will order it and I'll get a bite.

Rionxee - December 19, 2022, 2:35 pm

I can always enjoy a simple new york strip on the grill medium rare. I really don't enjoy steaks with too much going on, simple is better in my opinion.

Lilith - December 19, 2022, 2:36 pm

Y'all some heathens if you aren't adding salt and pepper to your steaks. They bring out the flavor so much.

theDuke - December 19, 2022, 2:38 pm

(Dec 19, 2022 03:26 PM)jcole Wrote: [\[CITE\]](#) Living in Texas it seems like that's always a meal anyone in my family wants to get at a restaurant. I personally LOVE chicken fried chicken, but that doesn't even go hand in hand with a good seasoned and cooked steak. I am a medium or medium well type of guy, and would go for a porterhouse cut. I don't eat much steak, but it's always at the table because someone in my family will order it and I'll get a bite.

Texas has the best cowboy ribeyes, no doubt. The Knife in Dallas has always been my go to when I visit. Their dry aged meats are perfection.

Zexo - December 19, 2022, 2:39 pm

Salt and pepper for a filet mignon. Cooked medium rare.

jcole - December 19, 2022, 2:42 pm

(Dec 19, 2022 03:38 PM)TheDuke Wrote: [\[CITE\]](#) Texas has the best cowboy ribeyes, no doubt. The Knife in Dallas has always been my go to when I visit. Their dry aged meats are perfection.

That's only about thirty minutes away from my last house. A nice area in Dallas. I didn't know you came to Texas, where do you stay? I'm in Abilene now, but had been living in the Dallas area since 2017 prior to my move out here last March.

theDuke - December 19, 2022, 2:45 pm

(Dec 19, 2022 03:42 PM)jcole Wrote: [\[CITE\]](#) That's only about thirty minutes away from my last house. A nice area in Dallas. I didn't know you came to Texas, where do you stay? I'm in Abilene now, but had been living in the Dallas area since 2017 prior to my move out here last March.

I have some family there so when I visit I usually stay in Dallas area. But I've visited most of the state, I've had a few rental properties in Killeen as well as harker near Fort Hood.

jcole - December 19, 2022, 2:47 pm

(Dec 19, 2022 03:45 PM)TheDuke Wrote: [\[CITE\]](#) I have some family there so when I visit I usually stay in Dallas area. But I've visited most of the state, I've had a few rental properties in Killeen as well as harker near Fort Hood.

Yeah Texas is a big state, but I have lived in the Houston area, Dallas area, and now Abilene. One day I would like to move out of Texas, but probably will end up living in this state for the rest of my life. ?

theDuke - December 19, 2022, 2:50 pm

(Dec 19, 2022 03:47 PM)jcole Wrote: [\[CITE\]](#) Yeah Texas is a big state, but I have lived in the Houston area, Dallas area, and now Abilene. One day I would like to move out of Texas, but probably will end up living in this state for the rest of my life. ?

You don't like it there much? I'm in California right now and one of the good things about it is the weather. If Texas had California weather year round I would move there in a heartbeat.

neightworks. - December 19, 2022, 2:51 pm

I'm so conflicted on a properly cooked steak, it just annoys me that it gets cold by the time you finish it.

FigStreet - December 19, 2022, 2:56 pm

I think tri-tip roasts cut into steaks are the best price/performance value.
\$6.50/lb here.

Otherwise it's gonna be ribeye for flavor or filet for texture.

Alpachino - December 19, 2022, 3:07 pm

Must be rare / medium-rare but bro i love meat to much.

I question my self somtimes why i wont start a meat diet but mehh idk doesnt look healthy to me.

There s not a single day i dont eat some nice chunk of meat lmao

Cunt - December 19, 2022, 3:32 pm

(Dec 19, 2022 03:13 PM)TheDuke Wrote: [\[CITE\]](#) Wasn't working for me either but I can see it now. Making my mouth water lol haven't today yet.

Entrecote is same as rib-eye I think no? Not even a little pepper? ?
A little different. Both coming from the loin.

Entrecote has a fat layer on the side. Ribeye has fat going through it (Which is better in my opinion)

theDuke - December 19, 2022, 3:34 pm

(Dec 19, 2022 04:32 PM)Cunt Wrote: [\[CITE\]](#) A little different. Both coming from the loin.

Entrecote has a fat layer on the side. Ribeye has fat going through it (Which is better in my opinion)
Interesting, I knew the were similar I just didn't know how they were different. I don't remember how it was but now this makes me want to try it again.

Carrot - December 19, 2022, 3:40 pm

(Dec 19, 2022 03:09 PM)Cunt Wrote: [\[CITE\]](#) How do y'all like your steak?

I'm more of a rib eye rare kinda guy. Maybe some pepper/mushroom sauce on top. A little salt.
Also love the price quality ratio.

What about you?

I don't like seeing pink, definitely needs to be cooked until its not pink anymore.

seasoned with some sea salt, pepper, mixed herbs, and crinkle chips on the side, with a handful of

salad! mmmmm mmmm

Yin Yang - December 19, 2022, 4:23 pm

(Dec 19, 2022 04:07 PM)Alpaca420 Wrote: [\[CITE\]](#) Must be rare / medium-rare but bro i love meat to much.

I question my self somtimes why i wont start a meat diet but mehh idk doesnt look healthy to me.

There s not a single day i dont eat some nice chunk of meat lmaoSame here actually, I love medium-rare. Nothing like a juicy steak. I don't mind steak tips either if need be.

Fuck anyone who like well done, we don't like that rubber tire shit over here.

Zexo - December 19, 2022, 4:25 pm

(Dec 19, 2022 04:40 PM)Carrot Wrote: [\[CITE\]](#) I don't like seeing pink, definitely needs to be cooked until its not pink anymore.

seasoned with some sea salt, pepper, mixed herbs, and crinkle chips on the side, with a handful of salad! mmmmm mmmm

You did not just say that you wanted your steak to not have pink. Might as-well go get some beef jerky.

Seaking - December 19, 2022, 4:29 pm

How I like my steak cooked? Medium here, but it honestly depends on where I go since some people think that means well done or rare.

gregcheese - December 19, 2022, 4:36 pm

well done for me i like the burning taste

Biggy - December 19, 2022, 4:46 pm

Medium rare is the only and best answer for me. Tried it every other way, just doesn't taste as good.

+mK - December 19, 2022, 4:50 pm

I prefer medium rare with flake salt and fresh cracked black pepper. I literally don't think it needs anything else if you get that sear right.

SourceCode101 - December 19, 2022, 8:23 pm

i love it like you , exactly the same brotha , also i like butter sause , it's such an amazing compination

Bodhi - December 20, 2022, 8:56 am

it's exactly as the picture show, this is where I like a good steak, medium/underdone.

Mr. Corleone - December 20, 2022, 9:09 am

I haven't tried many steaks in my life, but I definitely liked one called the Tomahawk steak. Simple but juicy as hell. Never forget that :)

Carrot - December 20, 2022, 9:41 am

(Dec 19, 2022 05:25 PM)Zexo Wrote: [\[CITE\]](#) You did not just say that you wanted your steak to not have pink. Might as-well go get some beef jerky.
this mmmmmmm

Zexo - December 20, 2022, 10:59 am

(Dec 20, 2022 10:41 AM)Carrot Wrote: [\[CITE\]](#) this mmmmmmm

You should eat at applebees. They serve your kind of steak.

SpiritualDose - December 20, 2022, 11:01 am

I love a NY strip, medium rare with a dash of A1 or steak sauce.

I know that "iTs noT GooD wiTh sAucE" but I love a little tang in my steak

Dredd - December 20, 2022, 11:03 am

(Dec 19, 2022 03:09 PM)Cunt Wrote: [\[CITE\]](#) How do y'all like your steak?

I'm more of a rib eye rare kinda guy. Maybe some pepper/mushroom sauce on top. A little salt. Also love the price quality ratio.

What about you?

That looks amazing I'm a medium rare kinda guy I like T bone

Framework - December 25, 2022, 8:34 am

(Dec 19, 2022 03:09 PM)Cunt Wrote: [\[CITE\]](#) How do y'all like your steak?

I'm more of a rib eye rare kinda guy. Maybe some pepper/mushroom sauce on top. A little salt. Also love the price quality ratio.

What about you?

I love my rib eye medium-rare. Kind of doing Gordom Ramsey's recipe, 'boiling' the steak in butter.

\$neaky - December 25, 2022, 8:44 am

i'm the same like you, pepper/salt/mushroom sauce combo is the go-to. i like mine medium rare though

pms - December 25, 2022, 8:45 am

Medium always. No blood or something like that. To pink is just not for me.

Vibe - December 25, 2022, 8:46 am

Ribeye medium rare I get a little fancy with seasoning but salt it's self on a good cooked ribeye is also nice.

Little bit of A1 sauce with a few bites of my steaks some with out I like to mix it up a bit and keep it fresh

iiFinance - December 25, 2022, 11:07 am

I'm a big steak guy here. I'll eat any cut, it just depends on the quality/how you cook it.

But I prefer rib-eye medium rare. Seasoned with pepper, salt, garlic powder and maybe some onion powder. but salt/pepper/garlic is really all you need for any steak. grill it with butter mixed with seasoning and you got yourself a steak! Don't forget to let it rest too.

Fortunate - December 26, 2022, 8:12 am

Medium or medium rare is perfect for me.

Komodo - December 26, 2022, 8:17 am

Gimme a slab of meat medium rare.

SMMFlare - December 26, 2022, 8:21 am

Tenderloin steak, anything from rare/medium rare. I've had blue a few times too but I wasn't sure if i'd get sick (It was still nice), so I just stick to the other two.

Garlic butter when cooking, along with salt & pepper.

Also don't mind porterhouse and rib eye!

Nate - December 26, 2022, 3:04 pm

Rare or medium rare, anything can go on it im not that ppicky when it comes to my steaks

Cunt - December 26, 2022, 3:49 pm

(Dec 26, 2022 09:21 AM)SMMFlare Wrote: [\[CITE\]](#) Tenderloin steak, anything from rare/medium rare. I've had blue a few times too but I wasn't sure if i'd get sick (It was still nice), so I just stick to the other two.

Garlic butter when cooking, along with salt & pepper.

Also don't mind porterhouse and rib eye!

The possibility to get sick is a little bit higher if you get it blue yea. I dislike blue because it never gets hot on the inside. Which also happens to rare steaks sometimes (Depends on the restaurant tho.)

I need it as rare as possible tho! But has to be warm/hot all the way through.

HEISENPUG - December 26, 2022, 4:39 pm

i like the steak that melts in your mouth no idea what kind it is but i know its gotta be pricey.

?nxy - December 26, 2022, 5:00 pm

May I like mine medium rare my man

p3refect - December 26, 2022, 5:03 pm

To be really honest with you, right now i'm more into fastfood, so i got surprised in Miami by a nice fucking sandwish (Kobe Beef)

The Ultimate Grilled Kobe Beef Sandwich

This delicious sandwich features thinly-sliced high quality, marbled kobe beef served between two slices of freshly-baked artisan bread. The meat is grilled on a wood-burning barbecue pit and is lightly spiced with a blend of robust spices including garlic, chili powder, onion powder, and pepper. The combination of savory beef and smoky flavors from the grill is sure to satisfy anyone i tell you.

Price of the sandwish with french fries 55\$

sisko - December 31, 2022, 11:21 pm

I love a Ribeye with garlic powder, pepper, salt, also compound butter.

ChronoBiff - August 2, 2023, 6:45 am

Ribeye ?. It has the best fat-to-meat ratio