

Forum:[Hack Forums](#)

Thread: [Finally cooked the Wagyu!](#)

Chrome - June 26, 2025, 5:08 am

Finally got the courage to cook Wagyu for the first time. I would like to say it was phenomenal. Shit was like butter. I think I did oversalt it a bit.

Cooking process:

1. Had the steak sit on the chopping board for 30+mins to get it to room temp.
2. Preheated Blackstone for 15-20mins to get it to peak temp
3. Seasoned the steak with Maldon flaky sea salt
4. Cooked with no oil on the Blackstone for 60 seconds a side
5. Took off heat and rested for 7mins

The result:

TheNaturalBoy - June 26, 2025, 5:17 am

It looks great, genuinely great, damn, it really looks great :':3 (damn hunger)

Bastille - June 26, 2025, 5:50 am

Looks tasty, do you know which rank / grade it was ? I've heard that there are different Wagyus

I've ate Wagyu last week for the first time at a restaurant but was "only" 56€ for 250gr of meat so I think it was the lowest rank / grade

Chrome - June 26, 2025, 5:52 am

(Jun 26, 2025 05:50 AM)Bastille Wrote: [\[CITE\]](#) Looks tasty, do you know which rank / grade it was ? I've heard that there are different Wagyus

I've ate Wagyu last week for the first time at a restaurant but was "only" 56€ for 250gr of meat so I think it was the lowest rank / grade

Yeah so it's a marbling grade 9+. That's the highest grade you can get outside of A5.

<https://www.stockyardbeef.com.au/beef/kiwami> this is the supplier of the steak.

The Pact - June 26, 2025, 10:39 pm

I read that they torture the cows to make this.

Chrome - June 27, 2025, 12:08 am

(Jun 26, 2025 10:39 PM)The Pact Wrote: [\[CITE\]](#) I read that they torture the cows to make this. Source?

The Pact - June 27, 2025, 12:41 am

(Jun 27, 2025 12:08 AM)Chrome Wrote: [\[CITE\]](#) Source?

I don't usually make a pest of myself in this way but what I came across on another article that I can't find was horrifying but I can only find this one now.

<https://www.peta.org/news/cost-of-wagyu-beef/>

P??sonl?af - June 27, 2025, 12:48 am

NGL but I don't see peta as a credible or non bias source on this. They often lie so that things fit their agenda. To enforce that when watching the video I don't see any cows in bad condition at all. They all looked pretty healthy. That said I'm not for animal abuse at all, these animals are only born for the pure reason of consumption. If it wasn't for the meat industry they would not exist in the first place.

On topic, that steak looks pretty good! Good choice on salt too, that's some quality salt for some quality beef.

Chrome - June 27, 2025, 4:23 am

(Jun 27, 2025 12:41 AM)The Pact Wrote: [\[CITE\]](#) I don't usually make a pest of myself in this way but what I came across on another article that I can't find was horrifying but I can only find this one now.

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I mean, the cow I ate doesn't come from Japan for starters. They are cows bred in Australia but are bred with a scientific diet based off of what the Japs feed.

I agree with [P??sonl?af](#) I don't really read peta as fully factual.

SirBets - June 27, 2025, 4:32 am

That looks absolutely scrumptious Chrome
nice work!

HerrWinston - June 28, 2025, 1:10 am

god i wish i could eat this steak man, it looks awesome. I love how much fine tuning u did, hahaha when i make my first wagyu stake i will follow this tutorial ?

Omniscient - June 30, 2025, 3:15 pm

Solid cook. I'd go for a bit more sear, maybe more butter and hotter pan? I've never used a Blackstone so not sure if these get a hot as a Cast Iron.

I'd give it an 8/10.

Chrome - June 30, 2025, 3:21 pm

(Jun 30, 2025 03:15 PM)Omniscient Wrote: [\[CITE\]](#) Solid cook. I'd go for a bit more sear, maybe more butter and hotter pan? I've never used a Blackstone so not sure if these get a hot as a Cast Iron.

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The Blackstone was preheated for about 20mins. It would have been around the 500°F, maybe a bit hotter.

Their plate is a cast steel which is very similar to cast iron.

I wanted a bit more of a sear but was very worried about overcooking the middle.

AI Quote: Blackstone griddles can reach over 650°F (343°C) on the highest setting, though most cooking is done at lower temperatures, typically between 300°F (149°C) and 400°F (204°C).

The specific temperature a Blackstone griddle reaches can vary based on the model, the number of burners, and environmental factors like wind and temperature.

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Did you put oil/butter on the griddle in liberal amounts?

Also, with a Wagyu I see the Japanese/Koreans often push down on the steak when using a griddle. Going as far as placing something heavy on it for 30 seconds to ensure connectivity and getting that sear. You can push down with a spatula or get a cast iron to sit on it.

I think with more sear, you'd be a 9/10.

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I didn't use any oil or butter. I didn't wanna fuck with the flavour.

I have a pretty heavy cast iron burger smasher so I might place that on top next time.

Should I use butter? I feel like the butter will burn with how hot the griddle gets?

Cameron - June 30, 2025, 4:46 pm

Looks taste as hell man! Good stuff!

(Jun 26, 2025 05:52 AM)Chrome Wrote: [\[CITE\]](#) Yeah so it's a marbling grade 9+. That's the highest grade you can get outside of A5.

<https://www.stockyardbeef.com.au/beef/kiwami> this is the supplier of the steak.

My local butcher had a good deal on Kiwami MB9+ Briskets a few months back, shit was melt in your mouth but probably a bit too rich for my liking. Still have a bag or 2 in the freezer to reheat in the slow cooker one day.

Also have some tallow left over from this which I use for cooking steaks.

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This - I sit a burger smasher on my steaks to get a great sear on both sides.

Chrome - June 30, 2025, 4:47 pm

(Jun 30, 2025 04:46 PM)Cameron Wrote: [\[CITE\]](#) Looks taste as hell man! Good stuff!

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How are you? I remember you from my last HF stint, you owned torque or something? Fellow Aussie?

Cameron - June 30, 2025, 4:51 pm

(Jun 30, 2025 04:47 PM)Chrome Wrote: [\[CITE\]](#) How are you? I remember you from my last HF stint, you owned torque or something? Fellow Aussie?

Damn that's going back a while! Just had a look and Torque sold over 7 years ago. You have a better memory than me haha. I'm not around here much anymore but still nice to pop in from time to time and see some old faces.

And yep, from QLD.

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Fellow qlder! Good stuff mate, down the road. Keep in touch. Would be good to catch up.

Omniscient - June 30, 2025, 7:45 pm

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Get some Wagyu tallow if you're worried about butter. But to be honest, I'd slap butter on the top of it while cooking.

https://www.amazon.com/dp/B0881XTCR3?ref=nb_sb_ss_w_as-reorder_k5_1_6&=&crid=3OJK9MPI5GP2H&=&srefix=tallow

"For the perfect sear"

Chrome - June 30, 2025, 7:48 pm

(Jun 30, 2025 07:47 PM)Natha Wrote: [\[CITE\]](#) Tallow goes hard, way better for you than seed oils too.

I just made two jars of smoked beef tallow on the Weber with beef trimmings. Cost me \$2 all up. Send one my way, go to the coast of the island and throw it as hard as you can, I'll try catch it....we are that close right?

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(Jun 30, 2025 07:47 PM)Natha Wrote: [\[CITE\]](#) Tallow goes hard, way better for you than seed oils too.

I just made two jars of smoked beef tallow on the Weber with beef trimmings. Cost me \$2 all up. Make some lard, cook bacon in the oven and save the drippings. It's a lot and is so delicious to cook with.

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"For the perfect sear"

Yeah Ive been thinking about getting some tallow, I have no spare fat to render down so might just buy some tallow from my butcher.

I'll try the cast iron weight next time as well. I'll post when I buy my next one....might have to sell my house to afford it lol.

SaloonAgent - July 1, 2025, 4:41 am

it look really good very good

Lefty - July 1, 2025, 5:21 am

I tried to give this a shot but it turned out to be a lot more expensive that I could afford aha