

My Favorite Grilled New York Strip Steak with Chipotle Sauce

Some meals are just made for a special occasion. This



OVEN
350°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 New York strip steaks, about 1-1.5 inches thick
1 tablespoon olive oil
Salt and freshly ground black pepper
Southwestern Chipotle Sauce: 1/2 cup sour cream (or Greek yogurt)
1-2 chipotle peppers in adobo, minced
1 tablespoon adobo sauce (from the can)
1 garlic clove, minced
1 tablespoon lime juice
1 teaspoon honey
1/2 teaspoon ground cumin
1/4 teaspoon smoked paprika
2 tablespoons chopped fresh cilantro
Salt to taste
2 large russet potatoes, peeled and cubed
2 tablespoons butter
1/4 cup whole milk (or cream)
1/2 cup shredded cheddar cheese
1 large egg yolk
1/2 teaspoon garlic powder
Salt and white pepper to taste
For Breading: 1/2 cup all-purpose flour
1 large egg, beaten
1 cup panko breadcrumbs
Oil for frying (or see baking option below)

DIRECTIONS

1. Part 1: Make the Potato Croquettes
2. Cook the : Potatoes: Place the peeled and cubed potatoes in a pot of heavily salted water. Bring to a boil and cook for about 15 minutes, or until they are fork-tender. Drain the potatoes well.
3. Mash: Return the potatoes to the hot pot. Add the butter, milk, shredded cheddar, egg yolk, garlic powder, salt, and white pepper. Mash until the potatoes are smooth and creamy.
4. Chill: Transfer the mashed potatoes to a bowl and let them chill in the refrigerator for at least 15 minutes to firm up. This is crucial for shaping them.
5. Shape: Once firm, roll the mashed potatoes into 3-inch long, 1-inch thick cylinders.
6. Bread: Set up a breading station with three shallow dishes: one with flour, one with the beaten egg, and one with the panko breadcrumbs. Dredge each croquette in the flour, then dip it in the egg, and finally coat it completely in the panko.
7. Cook: Frying Method: Heat about 2 inches of oil in a pot to 350°F (175°C). Fry the croquettes, a few at a time, for 2-3 minutes per side, until they are golden brown and crispy. Drain on a paper towel-lined plate.
8. Baking : Method: Place the breaded croquettes on a baking sheet. Brush them lightly with oil and bake at 400°F (200°C) for 20 minutes, flipping them halfway through, until they are golden and crispy.
9. Part 2: Grill the Steak & Make the Sauce
10. Prep the : Steak: Pat the New York strip steaks completely dry with a paper towel. Rub them with olive oil and season generously with salt and black pepper

on all sides. Let the steaks rest at room temperature for about 15 minutes.

11. Grill: Heat your grill to high. Place the steaks on the hot grates and grill for 4-5 minutes per side for a medium-rare steak. Adjust the time for your desired level of doneness.
12. Rest: Remove the steaks from the grill and let them rest on a cutting board for at least 5 minutes before slicing. This allows the juices to redistribute, ensuring a tender, juicy result.
13. Make the : Sauce: While the steaks are resting, mix all the chipotle sauce ingredients together in a small bowl. Stir well to combine. Taste and adjust the seasoning and spice level with extra salt or adobo sauce if needed.
14. Serve: Slice the steak against the grain into thick pieces. Arrange the sliced steak and a few croquettes on a plate and serve with a generous dollop of the Southwestern chipotle sauce.

SWAPS & NOTES

Steak: While a New York strip is fantastic, you can use other cuts of steak like ribeye or sirloin.

Just adjust the grilling time for the thickness of your steak.

Chipotle Peppers: Chipotle peppers in adobo sauce are a key ingredient for the smoky flavor.

You can find them in the Hispanic food aisle of most grocery stores.

TIPS FOR SUCCESS

Room Temperature Steak: Letting the steak come to room temperature before grilling ensures that it cooks more evenly.

Hot Grill: A hot grill gives you that perfect sear and a beautiful crust on the steak.

Rest the Steak: Don't skip the resting step!

It's crucial for a juicy, tender steak.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/my-favorite-grilled-new-york-strip-steak-with-chipotle-sauce/>