

The Ultimate Grilled Steak with Caramelized Onions and Crispy Roasted Potatoes

, and if there is one thing I've learned from years of hovering over a hot grill for



OVEN
425°F

TIME
10 min

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INGREDIENTS

For the Steak:

2 Ribeye or Sirloin Steaks: Look for steaks about 1 1/4 inches thick with good marbling.

Olive Oil: To help the seasonings stick and create a sear.

Kosher Salt & Freshly Ground Black Pepper: The essentials.

Garlic Powder & Smoked Paprika: To add depth and a hint of wood-fired flavor.

Butter: A final pat of butter at the end is the "secret" to that glossy, rich finish.

For the Caramelized Onions:

2 Large Yellow Onions: They have the best sugar content for browning.

Butter & Olive Oil: A mix prevents the butter from burning.

Balsamic Vinegar: Optional, but it adds a lovely tang and dark color.

For the Roasted Potatoes:

1.5 lbs Baby Potatoes: Yukon Gold or Red potatoes work best for a creamy interior.

Dried Thyme or Rosemary: To give the potatoes an earthy, aromatic lift.

Fresh Parsley: For a pop of color at the end.

DIRECTIONS

1. **Roast the Potatoes:** Preheat your oven to 425°F. This high heat is non-negotiable for getting that crispy exterior. Toss your potato chunks in olive oil, salt, pepper, and herbs. Spread them out on a baking sheet-do not crowd them, or they will steam instead of roast! Bake for 30-35 minutes, tossing once halfway through.
2. **The Art of Caramelizing Onions:** While the potatoes are in the oven, start your onions. Melt butter and oil in a skillet over medium-low heat. Add your sliced onions and a pinch of salt. The salt draws out moisture, helping them soften. Stir occasionally for about 20-25 minutes. If they look like they are burning, turn the heat down. You want a slow transformation into a deep mahogany brown. Finish with a splash of balsamic vinegar if you like a hit of acidity.
3. **Grill the Steak:** Remove your steaks from the fridge at least 30 minutes before grilling to take the chill off. This ensures even cooking. Pat them bone-dry with paper towels-moisture is the enemy of a good sear!
4. **Rub with oil and seasonings.** Heat your grill to high.
5. **For : Medium-Rare,** aim for 3-4 minutes per side.
6. **For : Medium,** go for 4-5 minutes per side. In the final minute, drop a pat of butter on each steak and let it melt over the meat.
7. **Crucial : Step:** Let the steak rest for at least 5 minutes before slicing. This allows the juices to redistribute so they don't all end up on your cutting board.

SWAPS & NOTES

The Cut: If ribeye is too pricey, a Flat Iron steak or Hanger steak are excellent, flavorful alternatives.

Onion Shortcuts: If you are short on time, you can sauté onions on high heat for 10 minutes, but you'll miss that deep "jammy" texture.

Adding a pinch of sugar helps speed up the natural browning.

Potatoes: Feel free to use sweet potatoes if you prefer a lower glycemic option, though the roasting time may vary slightly.

TIPS FOR SUCCESS

Internal Temperature: Use a meat thermometer.

For medium-rare, pull the steak off the grill when it hits 130°F to 135°F.

The Sear: Don't move the steak once it hits the grill.

Let it sit undisturbed to develop that beautiful crust.

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

Original recipe: <https://chefmaniac.com/the-ultimate-grilled-steak-with-caramelized-onions-and-crispy-roasted-potatoes/>