



• COOK

## Smoking Steak: A How-To Guide

by Omaha Steaks | May 31, 2017



At Omaha Steaks, grilling tends to be the go-to outdoor cooking option, but we're hot on smoking too. Smoking isn't just for ribs and brisket – it enhances steak flavor using the same power and chemistry of wood smoke and gradual cooking. The basics of smoking are simple: cooking at a low temperature and slow pace while allowing smoke to flavor and change the meat, creating new and delicious flavors you'd never get on the grill.

In order to begin smoking steak, you'll need four key supplies: a smoker, wood or wood chips, an internal meat thermometer, and a big (think Omaha Steaks [KING](#)

