Re: How to season a steak?

Source: http://newsgroups.derkeiler.com/Archive/Rec/rec.food.cooking/2008−02/msg05948.html

- *From*: "The Ranger" <cuhulain_−98@xxxxxxxxx>
- *Date*: Sat, 16 Feb 2008 15:20:24 −0800

Gil Faver <rowdy'sboss@xxxxxxxx> wrote in message
news:f8Ktj.613014$kj1.202195@xxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxx

> <sf> wrote in message
> news:ebrer3li3polhqhpoftg7a9oq6cpos6hp8@xxxxxxxxxx
>
> > On Sat, 16 Feb 2008 14:52:14 −0800, "The Ranger"
> > <cuhulain_−98@xxxxxxxxx> wrote:
> >
> > > janospetrik@xxxxxxxxxxx wrote in message
> > > news:baf10566−f69c−4172−93f2−ee874d89a91c@xxxxxxxxxxxxxxxxxxxxxxxxxxxxx
> > > [snip]
> > >
> > > > Yes, my opinion. And also that of hundreds
> > > > of steak
> > > > chefs who refuse to cook it beyond
> > > > medium−rare. [..]
> > >
> > > "Hundreds of steak chefs" seems unusually high as a
> > > claim for backing your opinion... Are the lurkers also
> > > providing you support in expressing your globally
> > > accepted opinion?
> >
> > I've never even heard of any chef refusing to cook a steak
> > to order in real life. It's only been hear/say like that
> > posted
> > here on rfc.
>
> They love it when someone orders something well done. They
> get that crappy old piece of meat that has been sitting
> around for who−knows−how−long, and cook the snot out
> of it, then sell it for money. everybody's happy.

Which restaurant was this again?

The Ranger

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