Strip Steak with Chimichurri

2 Tablespoons salt

1 Tablespoon pepper

1 Tablespoon nutmeg

2 teaspoons sugar

2 (20 ounce) strip steaks (2" thick)

2 Tablespoons pecan oil

Chimichurri

3/4 cup pecan oil

1/4 cup sweet paprika

2 Tablespoons red pepper flakes

1/4 cup oregano

2 cloves garlic

1/2 cup balsamic vinegar

1 teaspoon kosher salt

Combine 3/4 c. oil, paprika, red pepper flakes and oregano in saucepan.

Cook until boiling.  Remove from heat and stir in garlic.  Cool.

Combine vinegar and salt.  Whisk into cooled chimichurri sauce.

Stir together salt, pepper, nutmeg and sugar.  Reserve 2 T. mixture.

Place steaks on a rack placed over a baking sheet.

Rub remaining mixture on steaks.  Refrigerate uncovered for 1-24 hours.

Place baking sheet with steaks in 250 degree oven until temperature reaches 110.  (45-55 minutes)

Remove from oven and let stand up to 30 minutes.

Heat oil in cast iron skillet.   Brown steaks, without moving for 3 minutes.

Flip and cook 2-3 minutes.

Transfer steaks to a cutting board and let rest 10 minutes.

Slice thin.  Sprinkle with reserved seasoning.

Serve with accumulated juices.   Drizzle with chimichurri.