Cutting steaks from a big piece of meat like a strip loin or a boneless rib roast allows you to make steaks just the right thickness. Grill some of the steaks now and freeze the remaining ones for another day. \n

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Here's how\n

The key to freezing a steak properly is to prevent air from touching the surface of the meat. Wrap each steak individually with plastic wrap, not butcher paper or aluminum foil, and seal it as tightly as possible. Place the wrapped steaks in a resealable freezer bag and set the freezer as close to 0°F as it will go. The colder, the better. Steaks packaged this way will keep very well for about 3 months.\n