



GRILLED RIBEYE STEAK WITH GARLIC BUTTER

EQUIPMENT

- Grill
- Grilling tongs
- Meat thermometer
- Steak knife
- Cutting board

STEAK INGREDIENTS

- 2 ribeye steaks
- 2 tsp coarse sea salt
- 2 tsp brown sugar
- ¼ tsp garlic powder
- ¼ tsp garlic salt
- ¼ tsp onion powder
- ¼ tsp turmeric
- ½ tsp paprika
- ½ tsp chili powder
- 1 tsp red pepper flakes

GARLIC BUTTER INGREDIENTS

- 2 sticks butter salted (at room temp)
- 3 cloves garlic finely chopped or pressed
- 2 Tbs fresh parsley finely chopped, or 2 tsp dried parsley

INSTRUCTIONS

1. In a bowl, combine dry ingredients to make a rub. Rub both sides of each steak with the rub and pat it down. Let steaks sit at room temperature for at least 30 minutes.
2. Preheat outdoor grill to high heat, about 450 to 500 degrees. Sear steaks for 3 minutes per side with the lid open. Then, reduce the heat to medium-low and continue cooking with the lid closed until the steaks reach the desired level of doneness (130 degrees F for medium-rare).
3. Remove steaks from grill and top with 1 tablespoon garlic butter compound butter. Allow steaks to rest for 10 minutes before cutting into them. Slice steaks against the grain.
4. Top with garlic butter and serve with baked potato and grilled asparagus.

GARLIC BUTTER INSTRUCTIONS

1. Bring 2 sticks salted butter to room temperature. Add to a bowl with 3 cloves minced garlic and 2 tablespoons fresh parsley. Mix with a fork until fully combined and soft.

Notes

- Let the steaks come to room temperature first. This takes about 30 minutes and ensures they will cook evenly.
- Really pat down your rib eye steak rub! Patting down the seasoning gives the meat a perfect crust on the grill.
- Allow the steaks to rest before cutting into them - at least 10 minutes.
- Always slice steak against the grain.
- Use a meat thermometer for best results when checking for your desired degree of doneness.

