

Grilled Ribeye

CHEF INSPIRED

Ingredients

- Ribeyes
- Pam spray
- Truffle Oil (to season)
- 1 sprig Rosemary (per steak)
- 1 sprig Thyme (per steak)
- 1/4 block Herb butter
- 1 Garlic clove (per steak)



Directions

1. I like to use truffle oil to rub down the meat and then coat with the preferred seasoning.
2. Give your meat a nice even coating and be sure to add this to the tops and the sides of your meat.
3. Turn your cast iron on and check that the temperature is between 350-500 or slightly above
4. Lay your steaks on the griddle for 2-4 minutes, and turn your steak diagonal for an additional minute. Then flip!
5. Do the same thing on each side, turning the steak diagonally for the last remaining minute.
6. When you are ready to take the steak off the grill (or griddle), place your butter, garlic, and herbs on top of your meat.
7. Let the butter melt on your steaks. Once this is melted, remove the meat from the grill. Place the garlic on top.