

BLACK PEPPER RUBBED RIBEYE WITH ROQUEFORT BUTTER

Prep Time: 15 minutes

Cook Time: 12 minutes

Serves: 4

Spicy black pepper-crusting grilled bone-in ribeye topped with Roquefort compound butter that makes a delicious sauce as the butter melts on the warm steak.

Why try? Ribeye steak is considered by many a beefeater to be the king of all steaks. Adding this indulgent butter sends it over the top into the realm of the unforgettable.

INGREDIENTS

- 2 ounces unsalted butter (1/2 stick), at room temperature
- 2 ounces Roquefort cheese, crumbled
- 1 teaspoon garlic, minced
- 2 teaspoons fresh chopped chive
- 2 teaspoons fresh chopped thyme
- 4 (1-1/4-inch-thick) bone-in ribeye steaks
- Olive oil
- Kosher salt
- 1/4 cup black pepper, coarsely ground



PREPARATION

- 1 Preheat outdoor grill to high.
- 2 In a mixer, whip butter and Roquefort cheese until smooth. Add garlic, chive and thyme and mix until well combined.
- 3 Place butter mixture on parchment paper and roll the parchment paper around butter, forming 1-inch-diameter log. Chill.
- 4 Pat ribeyes dry with paper towels. Brush evenly with olive oil and season with salt. Press black pepper evenly on both sides. Let rest at room temperature for 15 minutes.
- 5 Cook steaks to desired doneness.
- 6 Serve topped with slices of Roquefort butter. Garnish with fresh thyme sprigs.



Recipe courtesy of
foodchannel.com

