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The *Certified Angus Beef*<sup>®</sup> brand - the tastiest beef money can buy.

## Seared Ribeye Steak with Aioli Marinade

Serves 4

### Ingredients

- 4 (16-ounce) *Certified Angus Beef*<sup>®</sup> ribeye steaks (about 1-inch thick)
- 1/2 cup mayonnaise
- 3 cloves garlic, pressed
- 6 sprigs thyme, stripped from stem
- 1 lemon, zested
- 2 teaspoons coarse kosher salt
- 1 teaspoon freshly cracked pepper

### Instructions

1. In a mixing bowl whisk together mayo, garlic, thyme, lemon zest, salt and pepper. Coat ribeye steaks with mixture and allow to marinate covered for two to four hours flipping halfway through.
2. Preheat cast iron skillet to medium high. Sear steaks 5 minutes per side for medium rare (125-130°F internal temperature) Allow to rest for 5 - 10 minutes before serving.

