



Every Man's Ribeye with Bourbon Butter

Serves: 2

"Typically a sear is right away in the cooking process, but with this simple backyard recipe I finish with a sear (reverse sear) and use a piece of equipment some of you may not of used for ribeye's before.....If you haven't then I am excited to be the one to let you in on this! It's that pellet smoker you haven't looked at since early September when you smoked that pork butt for the last family get together." - Chef Luke

Tools: Pellet smoker, Instant read thermometer, Long metal tongs



Photo Courtesy Certified Angus Beef

Tips for Before the Meat Touches the Heat:

1. Be sure to sprinkle up to 3/4 tsp per lb. Coarse Kosher Salt over the ribeye, up to 2 days ahead of time. Place the ribeyes on a rack and cookie sheet in the refrigerator, uncovered.
2. Remove the ribeyes from the refrigerator two hours prior to grilling so it has a chance to relax and warm up

Ingredients:

1 1/2" Ribeye (thicker cuts are always a better option to get your desired doneness, split it with a friend if you must)

Kosher Salt and pepper

Directions:

1. Pre-heat your pellet smoker to 190-200°, meanwhile lightly salt your steak, being careful to not oversalt and apply pepper. Place steaks on the grill and let the smoke wash over your steaks until your steaks reach 115°. (Note, salting at this step can be optional.)
2. Remove steaks, place on a wood cutting board and tent loosely. Immediately turn your smoker up to 450° or higher if you desire. (I like 500°) Use your gas grill to finish this process If your smoker does not reach 500°. If you have a sear plate go ahead and pull that back at this time. Use tongs to pull back the hot metal shield
3. Once the pellet smoker (or gas grill) is at 500°, using a long pair of metal tongs, place your steaks on the grate. If you have a sear plate where there is an open flame, go ahead and put the steaks over the flame. If you desire the best flame contact, add some pads of butter on the grate over the open flame to create a flare up which will create a heartier crust. Remember to cook to a temperature, not a length of time. As a guide, remove your steaks 5° early of your preferred doneness using an instant read thermometer to achieve this.
4. REST THE RIBEYES ON A CUTTING BOARD, TENTED FOR 10 MINUTES. DO NOT STACK THE PIECES OF MEAT IF YOU HAVE MULTIPLE STEAKS
- 5.) Plate your steak to enjoy. As an option, top a pad of bourbon butter from the steps below.

Bourbon Butter

Ingredients:

1 stick of unsalted butter
3 garlic cloves, minced
3 tbsp of your favorite sipping bourbon (I like Knob Creek)
1 tbs of minced parsley
1 tbs of fresh thyme
1/4 tsp of kosher salt
1/2 tsp of fresh pepper

Directions:

1. Soften butter in the microwave or by setting it out to warm to room temperature a couple hours prior to use.
2. Mix all ingredients together in a bowl, fashion into a log with wax paper.
3. Place in freezer until solid. Remove and keep refrigerated until use by cutting a pad to top the steak before serving.

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