

1/10/17

Truffle-Glazed Bone-In Ribeye Recipe

Author: Cherchies® Specialty Foods

TRUFFLE-GLAZED BONE-IN RIBEYE RECIPE

Ingredients

- 24 ounce bone-in beef ribeye steak
- 1 Tablespoon (Tbsp) Fine Vines® Black Truffle Artisanal Ketchup
- 1 Tablespoon (Tbsp) olive oil
- salt and pepper

Preparation

1. Heat the grill to 600 degrees. Let the steak sit at room temperature for 30 minutes. Just before cooking, rub the steak with olive oil and season liberally with salt and pepper.
2. Place the steak on the grill and cook for five minutes. Flip the steak, brush the cooked side with Fine Vines® Black Truffle Artisanal Ketchup, and cook for five minutes. Reduce heat to 400 degrees and flip, brushing the top side with Fine Vines® Black Truffle Artisanal Ketchup, and cook for four minutes. Flip again, brush with Fine Vines® Black Truffle Artisanal Ketchup, and cook four minutes.
3. Remove steaks from grill when thermometer inserted into center of meat registers 120 degrees for medium rare. Let rest for 15 minutes before slicing.
4. Serve with more Fine Vines® Black Truffle Artisanal Ketchup.



This delicious recipe brought to you by Cherchies® Specialty Foods
<http://blog.cherchies.com/home/2016/2/24/truffle-glazed-bone-in-ribeye-recipe>