

Spinalis Steaks Recipe



This really is a rich, delicious steak. The steak made out of nothing but the best part of the ribeye! How could it be bad? If you are a sucker for a juicy, well marbled ribeye steak then you have to have this Spinalis Steak next time you cook from home.

Serving Size:
2

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Joe's Spinalis Steak

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Ingredients

- 2 Ribeye Cap “Spinalis” Steaks (16oz each)
- 2 Tablespoons Killer Hogs AP Rub
- 2 Tablespoons Killer Hogs Hot Rub
- Roasted Garlic Steak Butter:
- 1 Stick Butter (softened at room temp)
- ½ Shallot minced
- 4–5 Cloves Roasted Garlic minced
- 2 teaspoons Killer Hogs Steak Rub
- Combine softened butter, shallot, garlic, and steak rub in a small bowl. Spread mixture on log shape. Wrap plastic wrap around butter and store in refrigerator for a couple hours until ready to use.

Instructions

- Prepare charcoal grill for direct grilling over hot coals.
- Season each cap steak with AP Rub and Hot Rub.
- Place each steak on hot grill grates (550-600?) for 4 minutes. Twist each steak 90° to create grill marks.
- Flip steak over and top each one with 1 Tablespoon of Steak Butter
- Continue to cook steaks until internal temperature reaches 125° on an instant read thermometer (adjust for your desired doneness)
- Rest each steak for 5-10 minutes before serving, Enjoy!

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