

60-Day Dry Aged Bone-In Ribeye with Crispy Potatoes



Instructions

1. Preheat oven to 425°F.
2. In a large bowl, toss the halved potatoes with olive oil, garlic powder, salt, and pepper. Spread on a parchment-lined baking sheet and roast for 25–30 minutes, flipping halfway through, until golden and crispy.
3. While potatoes are roasting, bring the ribeye to room temperature and season generously with salt and pepper.
4. Heat a cast iron skillet over high heat. Add the oil, then sear the ribeye for 3–4 minutes per side until a dark crust forms.
5. Reduce heat to medium-low and add butter, smashed garlic, and fresh herbs to the skillet. Tilt the pan and baste the steak with the melted butter for another 1–2 minutes.
6. Transfer the skillet to the oven and roast for an additional 6–8 minutes for medium-rare, or until it reaches your preferred doneness.
7. Let the steak rest on a cutting board for 10 minutes.
8. Serve the steak alongside the crispy roasted potatoes, spooning any leftover pan butter over both. Garnish with parsley if desired.

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