

# Grilled Bone-In Ribeye with Garlic Herb Butter















# Instructions

1. Let the ribeye come to room temperature (about 30 minutes).
2. Season both sides generously with salt and pepper.
3. Preheat grill to high heat (450°F).
4. Brush steak with olive oil and sear on each side for 4–5 minutes for medium-rare.
5. In a small saucepan, melt butter with garlic, parsley, and thyme.
6. Remove steak from grill and let it rest for 5–10 minutes.
7. Drizzle with garlic herb butter before serving.

Share







## Related Recipes



