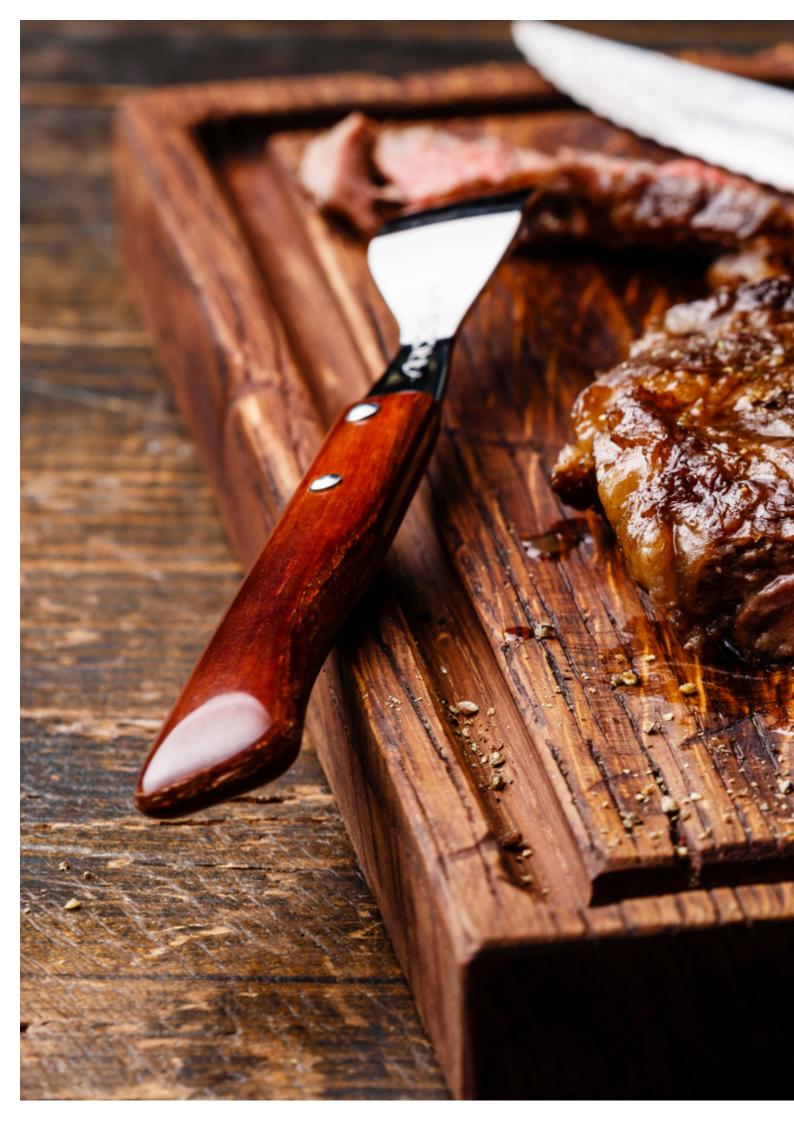
Grilled Bone-In Ribeye with Garlic Herb Butter





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 $(450^{\circ}F)$.
- 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.

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