

Grilled Cowboy Ribeye with Garlic Herb Butter





Instructions

1. Bring steak to room temperature and season generously with salt and pepper.
2. Preheat grill to high heat.
3. Sear the steak for 4–5 minutes per side, then move to indirect heat and grill until desired doneness (125°F for medium-rare).
4. While steak rests, mix butter, garlic, and rosemary.
5. Top steak with the garlic herb butter before slicing and serving.

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