

Brown Sugar, Chili-Rubbed Ribeye Steaks with Herb Butter

Serves 2

Looking for a special dinner to celebrate Dad? Try our brown sugar and chili-rubbed ribeye steaks made on the grill. The brown sugar caramelizes as the steaks grill creating a rich, slightly sweet and savory experience with every bite.

Ingredients:

2 ribeye steaks

Brown Sugar + Chili Steak Rub Ingredients:

4 teaspoons Kosher salt

2 teaspoon black pepper

1 tablespoon chili powder

1/4 teaspoon cayenne pepper

1 teaspoon garlic powder

2 tablespoons brown sugar

Herb Butter Ingredients:

6 tablespoons butter, softened

1 teaspoon honey

1/4 teaspoon cayenne pepper

1/4 teaspoon Worcestershire sauce

1 tablespoon fresh basil, finely chopped

1 tablespoon fresh parsley, finely chopped

1 tablespoon fresh cilantro, finely chopped

Directions:

1. Mix all of the steak rub ingredients together in a small bowl until well combined. Coat the steaks generously on all sides with the rub. Press and rub the seasoning into the steak. Allow the steak to come to room temperature for about 30 minutes to one hour before grilling.
2. Prepare the herb butter. Mix the softened butter with the honey, cayenne, Worcestershire sauce, and minced herbs. Place on a square of parchment paper. Roll and form into a log shape. Twist both ends of the paper to secure the log. Refrigerate or freeze the butter until ready to use.
3. Fire up the grill, bringing the heat to a high temperature. Make sure the grill is clean and well-oiled.
4. Once the grill is hot, place the steak on the grill, and sear the first side for 5 minutes. Cover the grill during cooking and avoid the urge to check or move the steak around. During this time, a seared crust will form assisting in keeping the juices within the steak.
5. After the five minutes, flip the steak once, and sear on the other side for 3-5 minutes (depending on the thickness of the steak). Take the temperature of the steak, and determine the desired doneness. We prefer our steaks at about 130°F for a rare to medium-rare steak.
6. If the steak needs to cook longer, turn the burners down to low, or move to an indirect area of the grill until the steak reaches the desired doneness. Check the temperature every few minutes to avoid overcooking the steak.
7. Once the steak reaches the desired doneness, remove it from the grill and let it rest for 5-7 minutes. Don't slice into it, or wrap it, just let it rest. While the steak rests, place a few pats of the herb butter on the top, and let them slowly melt into the seared crust.
8. After the steak rests, serve and enjoy!