

*Grilled Ribeye
with Chimichurri*



My Chimichurri

- 2 tbsp parsley
- 2 tbsp chives
- 2 tbsp tarragon
- 2 tbsp lemon verbena
- 1 tbsp roasted garlic
- 1 fresh lemon
- 1 tsp salt
- 1 tsp pepper
- Olive oil as needed



1-12 oz ribeye or whatever steak you
prefer

Salt

My pepper blend

50% whole black peppercorns, equal
parts coriander, mustard seed and star
anise. Buzz in a spice grinder to
medium fine texture.

Olive Oil as needed

1/4 cup Chimichurri



Finely chop all your herbs and roasted garlic and place in small mixing bowl.

Cover with olive oil and squeeze in some lemon juice. Add your salt and pepper and stir. Adjust thickness and seasoning as needed.

This can be made and refrigerated 1-2 hours ahead of time which helps flavors come together. Make sure it is at room temperature when you serve with the steak.



Grillin' the Steak...

There are so many ways to grill steaks so you can follow my lead or go to what works best for you.

You need to allow the steak to come close to room temperature before grilling so remove from fridge and allow to sit at least 30 minutes to get the chill off the steak.

I like to char sear my steaks on the searing attachment of my grill and finish in a convection oven. Preheat the oven to 425 and get grill super hot.

Generously coat the steak in olive oil and then add plenty of seasoning. Do this just prior to searing as if you do too far ahead of time the salt can pull out moisture from the steak.

For ease I like to use a small sheet tray lined with parchment and a grill rack on top to place the steak as you can go directly to the oven after searing and it allows the heat to evenly cook the steak.

Place the steak on the grill length wise at an angle, for proper grill marks follow the 11 o'clock - 1 o'clock option, and sear about 1 minute then rotate the steak on same side to get nice grill marks and sear another minute. Flip the steak and repeat.

Remove steak from the grill and place on the roasting rack and put in the pre heated oven. For medium rare this usually takes around 6-8 minutes depending on thickness of the steak. Using a meat thermometer check the steak and once it reaches 125 pull from oven and allow to rest for at least a few minutes.

Coat the middle of your serving dish with the chimichuri and place sliced steak on top. Season steak a bit with salt and pepper and add just a bit more sauce to finish.

Enjoy...

