

A close-up photograph of a grilled ribeye steak, sliced into several thick pieces, resting on a rustic wooden cutting board. The steak is topped with a generous amount of melted herb butter, which is speckled with green herbs. A fresh rosemary sprig is placed to the right of the steak, and some coarse salt is scattered on the board. The background is a warm, textured wooden surface.

# GRILLED RIBEYE STEAK WITH HERB BUTTER

**Serves 4**

## Ingredients

- 4 ribeye steaks, 6 - 8 ounces each

### Steak Seasoning:

- ¾ tablespoon coarse salt
- 1 ½ teaspoons whole black peppercorns
- ½ teaspoon dried minced garlic
- ½ teaspoon dried minced onion
- ¼ teaspoon fennel seeds
- 1/8 teaspoon red chili pepper flakes

### Herb Butter:

- ½ cup unsalted butter, softened
- 1 tablespoon finely minced fresh rosemary
- 1 tablespoon finely minced fresh thyme
- 2 tablespoons chopped parsley
- 2 garlic cloves, pressed or minced
- Big pinch of steak seasoning

## Directions

**Steak Seasoning:** Add all ingredients to a mortar and pestle then coarsely grind. Alternatively, add ingredients to a heavy duty Ziplock bag, squeeze all the air out, then crush ingredients with a meat pounder.

**Herb Butter:** Mix all ingredients in a bowl to combine. Scoop herb butter onto a sheet of plastic wrap and shape into a thick log. Refrigerate until firm, 30-40 minutes.

Pat dry steaks with a paper towel. Rub each side of the steaks generously with steak seasoning and press gently to adhere.

Light half of your grill burners and heat on high for 10-15 minutes, or until the grill reaches 500 degrees. Add steaks to the lit side then sear on each side for 1 ½ minutes, keeping the lid closed between flipping. Transfer steaks to unlit portion of grill then continue cooking for 5-7 minutes, with lid closed, until medium-rare (135 degrees). Remove steaks to a platter and let rest for at least 5 minutes. Top with sliced herb butter then serve.

*Lula*