

GRASS-FED BONE-IN RIBEYE

Serving Size: 2-3 Servings

INGREDIENTS

- 1 20 oz. grass-fed bone-in ribeye
- Kosher salt and freshly ground black pepper, to taste
- 2 Tbsp. neutral oil, i.e. canola, grapeseed
- 1 Tbsp. butter *(optional)*
- 6 cherry peppers, halved
- ⅛ tsp. RPM Steak Salt or Sel gris

METHOD

1. If steak is frozen or refrigerated, thaw completely and/or allow to rest at room temperature for 30 minutes to an hour.
2. Preheat a cast iron skillet on medium-high heat.
3. Pat the steak dry, and season both sides generously with kosher salt and pepper.
4. Add 2 Tbsp. oil to the skillet.
5. Sear the steak on both sides for four minutes per side to achieve medium rare, ensuring a nice even color.
(Optional: Baste your steak with a pad of butter before removing from the pan to add a rich, nutty finish.)
6. Cook the steak to your desired temperature, then transfer it to a cutting board to rest for at least 5 minutes.
7. Sprinkle the RPM Steak Salt or Sel gris over the top to taste.
8. Transfer to a plate and serve with the cherry peppers.

