



# GRILLED RIBEYE STEAK WITH SALT & PEPPER RUB

**Main Course | Preparation Time: 30 minutes | Serves: 4 | Difficulty: Easy**

This delightful and simple recipe brings out the flavor of a Ribeye steak with a pinch of Coarse Sea Salt.

## Ingredients:

- 1 1/2 tablespoons Morton Coarse Sea Salt
- 1 teaspoon of fennel seeds
- 1/4 teaspoon red pepper flakes, or to taste
- 2 teaspoons freshly ground black pepper
- 1 teaspoon smoked paprika
- 2 boneless ribeye steaks, 1-inch thick, marbled (about 2 lbs total weight)



**MORTON®**  
**COARSE SEA SALT**

1

Crush the fennel seeds and red pepper flakes in a mortar and pestle.



2

Transfer to a bowl, and add the sea salt, black pepper, and paprika.



3

Stir to combine and then rub over both sides of the steak.



- 4 Set aside at room temperature for 30 minutes.
- 5 Meanwhile, prepare a gas or charcoal grill for high indirect heat. Clean the grill grates.
- 6 Drizzle the steak on both sides with a little olive oil.



- 7 Sear the steaks directly over the fire until nicely charred and grill-marked, turning once or twice and with the grill covered when not turning, about 10 minutes total.
- 8 Using grilling tongs, transfer the steaks to the cooler side of the grill. Use a meat thermometer to check the temperature; 130F is medium rare.
- 9 Remove from the grill and let rest, lightly covered with foil, for 10 minutes before serving.

10

Slice against the grain and serve.



**Tips for Success:**

- You can also use bone-in ribeye steaks, in which case increase total weight to 2 1/2 lbs.