

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:

- 11/2 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)

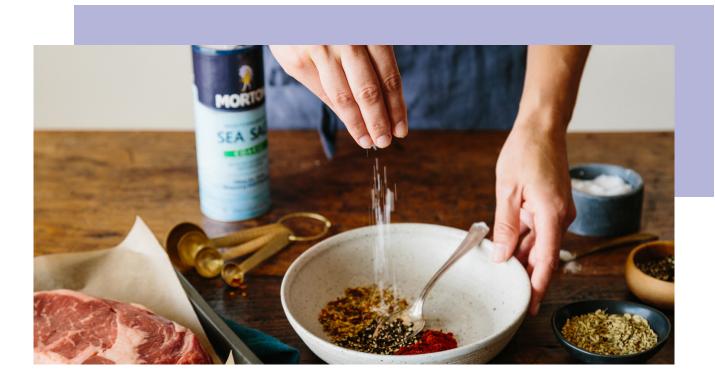




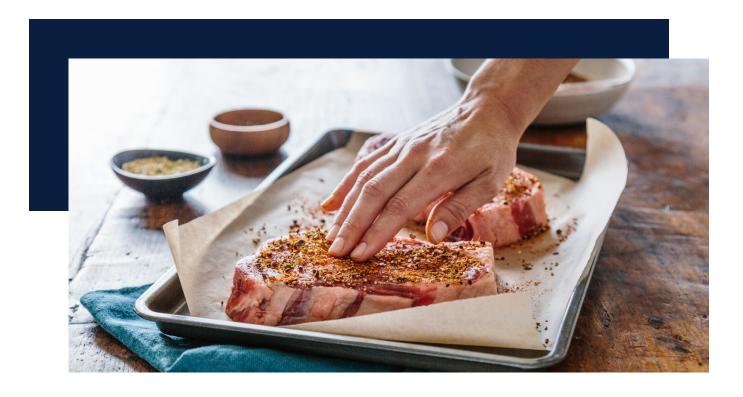
Crush the fennel seeds and red pepper flakes in a mortar and pestle.







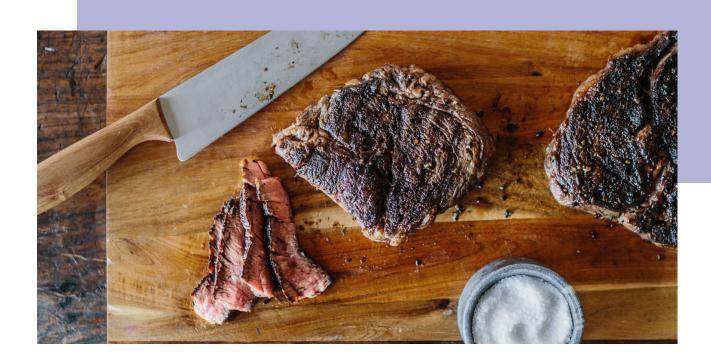
Stir to combine and then rub over both sides of the steak.



- Set aside at room temperature for 30 minutes.
- Meanwhile, prepare a gas or charcoal grill for high indirect heat. Clean the grill grates.
- 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.
- 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.
- Remove from the grill and let rest, lightly covered with foil, for 10 minutes before serving.



Tips for Success:

• You can also use bone-in ribeye steaks, in which case increase total weight to 21/2 lbs.