

valentine recipe

Porcini Crusted Ribeye Steak with Black Garlic Butter

Ingredients:

½ cup butter, (1 stick) softened
1 tbsp fresh thyme leaves
1 tsp Worcestershire sauce
Zest of 1 lemon
4 cloves black garlic, minced
1 pinch Kosher salt
1 (1/2-ounce) package dried porcini mushrooms
2 - 1 ½ inch thick cut ribeye steaks
Kosher salt
Freshly ground black pepper



Photo Courtesy of Ray Sheehan

For the Black Garlic Butter:

Directions:

In the bowl of an electric mixer, using the paddle attachment mix butter until light and fluffy. Fold in thyme leaves, Worcestershire sauce, lemon zest, garlic, and salt. Place butter mixture onto a piece of plastic wrap and roll into the shape of a log. Twist the ends to seal and refrigerate for 1 hour or until ready to use.

For the steaks:

Directions:

Process the dried porcini mushrooms in a spice grinder until they are a fine powder. Transfer the powder to a plate. Sprinkle the steaks with an even layer of salt and pepper. Press the steaks into the porcini powder to coat both sides well. Let the steaks sit out for 30 minutes or until the grill is ready to cook on.

Fire up the grill:

Directions:

Set up a charcoal grill for 2-zone cooking. Light a charcoal chimney, and when the edges of the charcoal at the top of the chimney begin to ash over, dump the pile of hot coals onto 1 side of the grill to form your hot side (direct cooking), leaving the other side empty to form your cool side (indirect cooking), forming 2 zones.

Place the steaks on to the hot side of the grill for about 3 minutes, rotating them about a quarter turn after 1 ½ min-

utes. Flip the steaks and continue to cook over the direct heat side of the grill for another 3 minutes.

Move the steaks to the indirect heat side of your grill and close the lid. Continue to cook until the steaks reach 125 degrees for medium rare or until your desired doneness. Remove the steaks from the grill and top with slices of the black garlic butter; allow them to rest for 5-10 minutes before serving.

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