

Ribeye/Delmonico Steak



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1 tsp. Celtic Sea Salt
1 tsp. Fresh Ground Black Pepper
1 tsp. Fresh Ground White Pepper
1 tsp. Garlic Powder
1 tsp. Onion Powder
1/4-cup Crushed Dried Rosemary
2 Garlic Cloves, Minced

You can use Olive Oil to put on the Steaks before rubbing them OR Combine the spices then mix them in the Olive Oil (to rub the steaks).

3 Boneless Ribeye Steaks, 1" thick - each steak 12 to 24 oz. each (your preference)

Combine spices and rub over the steaks. You can let them sit overnight, covered in the refrigerator. If you use larger steaks such as 24 ounce steaks, you will need to possibly double the ingredients.

Heat up a large skillet @ medium high heat or use your grill or broiler. Add steaks, cook and turning once - 4 to 5 minutes per side for medium rare or cook/turn again as desired.

Ribeye/Delmonico Steak Recipe by Jeff Hertzog of www.jeffhertzog.net