



## Grilled Rib Eye with Maitre d'Hotel Butter

Serves 8

8 rib-eye steaks (10 – 12 oz. each)  
Kosher salt  
Freshly ground black pepper

Season rib-eyes generously with salt and pepper. Grill over high heat for 2 – 3 minutes, turn steaks 90 degrees and repeat. Flip steaks over and reduce heat. Grill until steaks reach desired doneness, approximately 3 – 5 minutes for medium-rare. Remove steaks from grill and allow to rest for approximately 10 minutes.

*For the Maitre d'Hotel Butter:*

1 lb. unsalted butter, at room temperature  
¼ tsp. Worcestershire sauce  
1 Tbsp. lemon juice  
2 garlic cloves, minced  
2 Tbsp. parsley, chopped fine  
1 Tbsp. chives, minced  
1 tsp. salt  
1 tsp. freshly ground black pepper

In a medium sized bowl, combine all ingredients and mix until well incorporated. If using the same day, butter can be left at room temperature. Otherwise, butter can be refrigerated for up to 2 weeks or frozen for up to 6 months.

To serve: Place steak on serving plate and top with 1 – 2 Tbsp. of Maitre d'Hotel butter.