

BLACKENED RIB EYE

each steak and serve.

Because the cooking process is very fast in this recipe, thickness is the only way to achieve the desired stage of cooking. Use the chart below to choose the correct thickness of your steak. Note: be sure to have great ventilation before cooking. I suggest you do this outside if possible, since butter will smoke and pop during the cooking process.

UP TO 1/4" WELL DONE
UP TO 3/8" MEDIUM WELL DONE UP TO 1/2" MEDIUM DONE
UP TO 5/8" MEDIUM RARE DONE UP TO 3/4" RARE DONE
UP TO 1" VERY RARE DONE

2 RIB EYE STEAKS, CUT TO DESIRED THICKNESS
1 TBSP CAYENNE PEPPER
1 TBSP WHOLE OREGANO
1-1/2 TSP CRUSHED ROSEMARY
1-1/2 TSP PAPRIKA
1-1/2 TSP SALT
1-1/2 TSP BLACK PEPPER
1/4 CUP BUTTER

Clean steaks and pat dry. Mix cayenne pepper, oregano, rosemary, paprika, salt and black pepper in a bowl until completely blended. Next, sprinkle mixture over both sides of the steak until completely coated. Heat skillet to hot and add 2 tbsp. of butter to the pan. Butter will smoke and pop and turn slightly brown. Lift the skillet off the fire and move the butter around until almost melted. Next, place back on fire and, as soon as the butter begins to smoke again, place both steaks in the butter for 60 seconds each side. Remove steaks from pan and add remaining butter, scraping the bottom as you stir. As soon as the butter is melted, pour over