

Gaucha Stuffed Rib-Eye Steak

Amount	Measure	Ingredient - Preparation Method
1/4	cup	olive oil
12		serrano pepper - stems removed
16		garlic clove - peeled
4		10-12 oz 1 rib eye steaks, at least 1 inch thick
		salt
		pepper
		green chile paste

Heat oil in saucepan over moderate heat until hot. Add chiles and saute until the skins begin to brown, about 2 minutes. Remove with slotted spoon and place on paper towel. Add garlic and cook over low heat until soft, 4-6 minutes. Remove to paper towel and let cool.

Make 5 or 6 1 inch slits on the edge of each steak. Stuff each slit with a chile or garlic. Season all over with salt and pepper.

Grill steaks, or saute in a lightly oiled cast iron pan over high heat, 2-3 minutes per side. Coat plates with paste and serve steaks.