

Peppery Poblano-Stuffed Rib Eye Steaks

Servings : 4

| Amount | Measure | Ingredient - Preparation Method |
|--------|---------|---|
| 4 | | poblano pepper |
| 4 | large | 1.5 inch thick rib eye steaks |
| 4 | cloves | garlic - crushed in a press |
| | | Salt and pepper |
| 2/3 | cup | Southwestern Herb and Spice Butter - room temperature |

Roast poblanos.

Cut a pocket in each steak. Open poblanos out flat and cut into 2 pieces that will fit into pockets in steak. Spread the garlic evenly over the poblano pieces. Season lightly with salt and pepper. Tuck 2 poblano pieces into each steak pocket and press gently to close. Cover and hold at room temp.

Prepare a grill to med-hot heat.

Lay the steaks on the rack and cook about 4 minutes per side.

Remove the steaks from grill, season with salt and pepper, and spread butter over steaks. Serve immediately.

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Southwestern Herb and Spice Butter

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|---------------------------------|
| 8 | tablespoons | unsalted butter - softened |
| 3 | tablespoons | cilantro - minced |
| 1 | clove | garlic - crushed in press |
| 1 | teaspoon | chimayo powder |
| 1 | teaspoon | lime zest - minced |
| 1/2 | teaspoon | cumin - ground and toasted |
| 1/4 | teaspoon | dried oregano - crumbled |
| 1/4 | teaspoon | salt |
| 1/4 | teaspoon | freshly ground black pepper |
| 1 | pinch | cinnamon |

In a medium bowl, cream the butter until light. Add the cilantro, garlic, chile powder, lime zest, cumin, oregano, salt, pepper, and cinnamon and mix well.

Can be refrigerated for 3 days or frozen for 1 month.

Yield: "2/3 cup"