

Rib-Eye, T-Bone, and Strip Steaks Cut Over 1 Inch

Servings : 8

Amount	Measure	Ingredient - Preparation Method
4		bone-in ribeye or boneless rib-eye or strip steaks cut over 1"
		kosher salt
		freshly ground black pepper
		canola or vegetable oil
		baste
1/4	cup	olive oil
4	tablespoons	unsalted butter
10	cloves	garlic - crushed
1/4	cup	savory herbs such as rosemary, thyme, marjoram, oregano and/or sage - finely board dressing
6	tablespoons	olive oil
2	tablespoons	finely chopped flat-leaf parsley
		kosher salt
		freshly ground black pepper

Generously season the steaks with salt and pepper. Press in the seasoning, and dab the meat on the board to collect excess.

Glisten the meat with the oil, using the first steak to brush oil onto the others.

Preheat BBQ to med-high.

Combine the baste ingredients in a foil or heatproof pan and warm on the side of the grill.

Put the meat on the well-oiled grill and cook until medium rare.

Baste regularly, stacking and/or flipping the meat if the flames get out of control.

When the steaks are nicely caramelized and charred on both sides, approximately 15-25 minutes, they are done. The steaks should register about 125.

Combine the board dressing ingredients.

Let the steaks rest for 2 minutes, then pour dressing onto a cutting board and slice the steaks, turning to coat all sides.