

Rib Steak with Orange Bell Pepper Puree

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4		rib steaks
1	teaspoon	kosher salt
		olive oil
		peanut oil (if frying)
		freshly ground black pepper
		Puree
1		orange bell pepper - halved and seeded
5	tablespoons	olive oil
1	tablespoon	habanero sauce
1	teaspoon	kosher salt

Prepare steaks by salting them, then let them come to room temperature. Rub with olive oil before grilling.

Coat bell pepper with olive oil, and then blacken it. Chop it up, and stick it in food processor with remaining oil, hot sauce and salt. Blend until smooth.

Grill steaks and serve with puree on top.