



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Salt & Pepper Ribeye –**

**One 1 ½ - 2” bone-in ribeye (about 2 lbs.)**

**2 tsp. kosher salt, divided**

**1 tsp. coarsely ground black pepper**

**Coarse sea salt**

- 1. Put steak on a wire rack set on a rimmed baking sheet. Pat dry with paper towels. Season with ½ tsp. salt per side. Chill uncovered for up to 3 hours. Remove steak from refrigerator 1 hour before grilling and let come to room temperature. Pat dry with paper towels. Season again with ½ tsp. salt; press in ½ tsp. pepper per side so pieces adhere.**
- 2. Build a two-zone fire in a charcoal grill for direct (medium-high coals) and indirect (medium-low coals) heat. Alternatively, heat a gas grill to high just before cooking, leaving one burner on low. Sear steak over direct heat, flipping once, until nicely charred, 3-4 minutes per side. (If a flare-up occurs, use tongs to gently slide the steak to a cooler part of the grill.) Move steak to indirect heat and continue grilling, flipping once, 3-4 minutes per side. Using tongs, lift steak and sear both edges (the bone side and the fat-cap side) for 1-2 minutes per side to render out some of the fat. Grill steak to desired temperature, 14-18 minutes total or until an instant-read thermometer registers 120° for rare (steak will carry over to 125°, or medium-rare, as it rests).**
- 3. Transfer steak to a carving board; let rest for 10 minutes. Slice across the grain, season with coarse sea salt, and serve.**

***Credit: Bon Appetit***