



JERNEJ KITCHEN

GRILLED RIBEYE STEAK WITH CORN SALSA

Grilled Ribeye Steak with Corn Salsa is a quick, 30-minute recipe for a delicious summer meal. Make it for a picnic or gathering in an outside grill.

SERVES	2	PEOPLE
PREPARATION:	10	MINUTES
GRILL:	20	MINUTES
TOTAL TIME:	30	MINUTES

GRILLED RIBEYE STEAK WITH GRILLED CORN SALSA

450 g (1 pound) boneless ribeye steak

2 large ears corn

1/2 red onion

1 tbsp diced jalapeño peppers

1 tbsp diced sweet red chili

1 avocado

1 tbsp diced coriander or parsley

3 tbsp olive oil

juice of one lime

1 tbsp olive oil, for serving

OPTIONAL (FOR SERVING)

1/4 tsp fleur de sal

1 lime

2 tbsp feta cheese

TOOLS AND EQUIPEMENT

grill / barbecue

bowl

plate

paper towels

metal kitchen thongs

kitchen knife

PREPARE THE GRILL

Heat your gas grill or fire up the grill to get the grill temperature about 250 °C - 300 °C or 480 °F - 570 °F. When the grill is hot, clean the rack with a long brush and lightly grease with oil (the easiest way to do this is by dipping a paper towel into the oil). Take the meat out of the fridge at least 30 minutes before grilling.

TIP

Check the grill temperature by placing your hand about 10 cm or 4-inches above the rack. If you can't hold the hand up there for more than 2 seconds, then your grill is hot enough.

GRILL THE CORN

Place the corn ears on a hot grill. Grill the corn for about 10 - 15 minutes, or until the corn is soft and beautifully charred, turning it from time to time. Remove the corn from the grill and slice corn off of the cob.

TIP

Always use a kitchen glove when grilling because the temperatures are very high. Transfer the corn with a kitchen glove or long metal kitchen thongs.

If the corn isn't in season, use about 2 cups of canned sweet corn.

MAKE THE CORN SALSA

In a bowl, stir to combine the grilled corn, diced red onion, diced jalapeño, diced red chili, avocado, diced coriander, olive oil, and lime juice. Season to taste with salt and pepper. Set aside and keep in the fridge until needed.

GRILL THE STEAK

cutting board

Pat dry the ribeye steak with paper towels. Season with salt and freshly ground black pepper. Place the steak onto a hot grill. Grill for 3 - 4 minutes, then flip the steak and cook on the other side for another 3 - 4 minutes or until the steak is beautifully caramelized and the internal temperature reaches the desired doneness. For us, that's medium. Stick the thermometer into the thickest part of the meat. The internal temperature of the thickest part of the meat should read 60 °C / 140 °F (for medium)

TIP

For other doneness times and internal steak, temperature see the blog post above.

If you can't reach the desired internal temperature, but the outside is already beautifully caramelized, then transfer the steak to indirect heat on the grill. Continue grilling until the steak reaches the desired doneness. If your grill has a lid, cover the grill with the lid.

LEAVE THE STEAK TO REST

When the steak is done, use the kitchen tongs to transfer it to a plate. Drizzle with some olive oil and set aside for 5 - 10 minutes to rest. The cooking process will continue.

SERVE

Cut the steak into slices and serve with the fresh corn salsa. Optionally sprinkle with fleur de salt. Add the lime wedges and crumble the feta cheese on top. Serve immediately.