



## JERNEJ KITCHEN

### GRILLED RIBEYE STEAK

*Grilled Ribeye Steak is a simple recipe for a juicy, tender steak prepared on an outdoor grill. It's perfect for two people.*

SERVES	2	PEOPLE
PREPARATION:	5	MINUTES
GRILL:	5	MINUTES
REST:	5	MINUTES
TOTAL TIME:	15	MINUTES

#### RIBEYE STEAK

450 g (1 pound) ribeye steak, bone-in

1 tbsp Smoked Grill Kotanyi spice mix

1 tbsp olive oil

#### TOOLS AND EQUIPEMENT

paper towel  
plate  
grill

#### PREPARE THE MEAT

Pat dry the meat with a paper towel. Place on a plate or a small baking sheet. Season with the Smoked Grill Spice mix, salt, pepper, and olive oil. Rub the mixture into the meat and set aside for half an hour. Feel free to make the marinade a day before grilling.

#### TIP

If you can't get this Grill spice mixture in your country, feel free to make it from scratch. In a small bowl, stir to combine 1/2 tsp smoked paprika, 1/2 tsp garlic powder, 1/2 tsp rosemary, 1/2 tsp chili flakes, salt, and pepper.

#### PREPARE THE GRILL

Heat your gas grill or fire up the grill to get the grill temperature to 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 it 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.

#### GRILL THE MEAT

Place the meat on the indirect fire spot on the grill. Grill for 2 - 2 1/2 minutes per side, then transfer the beef to the hottest area on the grill. Continue to grill for another 30 - 40 seconds or until the steak is done according to your doneness preference as measured by a meat thermometer. We grilled the steak until it was medium-rare or until it reached 54 °C / 130 °F. Remove from the heat and leave to rest for 5 minutes, then