

## *Grilled Ribeye Steak with Herbed Steak Butter*

### **INGREDIENTS** - Serves 4 people

- 4 (10-ounce) Certified Angus Beef ® Prime ribeye steaks
- 1/2 pound unsalted butter, softened
- 1 tablespoon roasted garlic
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon finely chopped shallots
- 1 teaspoon finely chopped fresh parsley
- 1 teaspoon finely chopped fresh sage
- 1 teaspoon finely chopped fresh rosemary
- Salt and freshly ground pepper to taste



### **INSTRUCTIONS**

1. Thoroughly combine softened butter with garlic, salt, pepper, shallots, parsley, sage and rosemary. Roll with plastic wrap into a log shape 1-inch in diameter; refrigerate 2 hours or until butter is solid. (Note: Recipe will yield 16 butter servings; reserve 12 for later use.)
2. Season steaks with salt and pepper. Grill to desired doneness. Cut butter into 1/4-inch slices and serve over steaks.