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Grilled Buffalo-Style Ribeyes with Blue Cheese Butter

Serves 4

Ingredients

- 4 (12-ounce) *Certified Angus Beef*[®] ribeye steaks
- 1 cup hot sauce, like Frank's Red Hot
- 1/2 cup reduced sodium soy sauce
- 1/2 cup vegetable oil, divided
- 5 cloves garlic, finely chopped
- 2 tablespoons chili powder
- 3 teaspoons black pepper, divided
- 1 stick (4-ounces) unsalted butter, at room temperature
- 4 ounces crumbled blue cheese
- 1/4 teaspoon granulated garlic
- 6 stalks celery
- 1 bunch carrots with tops (6 slim carrots)
- 1 teaspoon salt

Instructions

1. In a medium bowl, whisk together hot sauce, soy sauce, 1/4 cup vegetable oil, chopped garlic, chili powder and 2 teaspoons black pepper. Place ribeye steaks in a large zipper-locking plastic bag and pour in half of marinade. Seal and refrigerate for at least 30 minutes, or up to 3 hours.
2. Combine butter, blue cheese, granulated garlic and 1/2 teaspoon black pepper. Roll with plastic wrap into a log shape, 1-inch in diameter; refrigerate 2 hours or until butter is firm.
3. Preheat grill or broiler to high (450°F). If using grill, keep one third of grill off. Trim root end from celery stalks, keeping any leaves at top of stalks intact. Toss celery stalks and carrots, with their tops intact, in remaining oil and season with salt and 1/2 teaspoon pepper. Grill or broil until vegetables are lightly charred but still retain some crispness; set on cool side of grill or turn oven off.
4. Warm reserved sauce in a small saucepan over low heat. Remove steaks from marinade, pat dry and grill to desired doneness; about 3-4 minutes per side for medium rare (internal temperature of 125°-130°F). Remove steaks from grill and rest for 5 minutes.
5. Serve steaks over carrots and celery, topping with sauce and sliced blue cheese butter. (Reserve extra blue cheese butter for another use.)

