



REVERSE SEARED RIB-EYE WITH SMOKED HERB BUTTER

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	10 MINS	45 MINS	4-6	HICKORY

INGREDIENTS

RIB EYE
4 (1 1/2-INCH THICK)
BONELESS RIB-EYE
1/4 CUP TRAEGER
COFFEE RUB

HERB BUTTER
8 OZ BUTTER
1/2 CLOVE GARLIC, MINCED
1 TSP CHOPPED PARSLEY

1 TSP CHOPPED THYME
PINCH OF JACOBSEN
SMOKED SALT
PINCH OF BLACK PEPPER

PREPARATION

When ready to cook, start Traeger grill according to grill instructions, and set the temperature to 225 degrees F (set to Super Smoke mode if using a WiFIRE-enabled grill).

Place butter in a shallow heat-proof dish and place directly on the grill grate. Smoke for 10-15 minutes or until softened.

Remove softened, smoked butter from the grill and place in a small bowl. Add garlic, parsley, thyme, salt and pepper and stir to combine. Lay it out on wax paper or plastic wrap and roll into a tube. Transfer to the freezer and chill until steaks are ready.

Season steaks generously with Traeger Coffee Rub and place directly on the grill grate next to the butter. Cook for 30 minutes or until internal temperature reaches 120 degrees F. Remove from grill and set aside.

Increase grill temperature to 450 degrees F (500 degrees F if using a WiFIRE-enabled grill) and preheat, lid closed for 10-15 minutes.

Place steaks directly on the grill grate and cook for 3-5 minutes on each side to desired temperature, 130-135 degrees F for medium-rare.

Remove steaks from the grill and let rest 5 minutes before slicing. Top with a slice of herb butter and serve. Enjoy!