

Ribeye Steaks with Gorgonzola Butter

Serves 2

Ingredients:

1 ea 2lb (1 ½" – 2" thick) Bone-in Porterhouse Steaks
 ¼ Cup Olive Oil, plus more for serving
 Sea Salt
 Black Pepper, freshly ground
 Rosemary sprigs

*** For Serving

Lemon wedges
 2 Cups Arugula
 Roasted Potatoes
 2 lb Asparagus

*** Gorgonzola Butter

1/2 cup (1 stick) unsalted butter, room temperature
 4 ounces Gorgonzola cheese
 Salt and pepper

1. In bowl of food processor combine soft butter and gorgonzola
2. In a bowl large enough for steak place rosemary and steak and drizzle with olive oil. Let the steak rest outside the refrigerator for at least an hour before cooking.
3. Prepare a charcoal or gas grill for direct grilling over high heat (450 -500).
4. Using tongs, lay steak over the hottest part of the fire, cook 5- 7 minutes. Turn the steak and sprinkle with salt. Cook on the second side until browned, 5 to 7 minutes more.
5. Remove the steaks to a carving board and let rest for at least 5 minutes before carving.

6. Cut the steaks away from the bone and carve into 1/2-inch slices.
Arrange the meat on warmed plates season with salt and pepper.
7. Garnish with lemon wedges and arugula
8. Have more sea salt and pepper available at the table
9. Serve with Roasted Potatoes and grilled asparagus