

Grilled Rib Eye Steaks



4- 8-10 oz Painted Hills Natural Beef Rib Eye Steaks

Approx. 1 inch thick

1 oz of your favorite steak seasoning or salt and pepper

2 pads of butter

Non stick spray or olive oil

Season steaks 30-45 minutes before grilling with your favorite seasoning and let stand at room temperature.

Pre-heat grill to medium high.

Spray your grill with non stick spray or brush with olive oil.

Grill steaks, uncovered, over medium-hot heat for 5-6 minutes per side or until the meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F).

About one minute before the steaks are done place $\frac{1}{2}$ pad of butter on top of each steak. After the butter has melted flip the steak and let sit on the grill for a few seconds. Remove steaks from grill and let stand for one minute before serving.