



Cowboy Ribeye Steak

Recipe adapted from Jonathan Miller. For more recipes from Jonathan, visit rethinkingfire.com.

Ingredients

2 bone-in Ribeyes
Your favorite steak seasoning
Fresh ground Sea Salt
Hickory Chips

Instructions

Set the EGG for indirect cooking (with convEGGtor) at 250°F/121°C with hickory chips.

Toss teaks on EGG. (Jonathan cooked his steaks on a MiniMax.)

Smoke steaks for 30 minutes. Remove convEGGtor and get EGG up to 650°F/343°C to sear.

Makes 2 steaks