

# Big Green Egg.

The Ultimate Cooking Experience®



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## Reverse-Seared Ribeye

### Ingredients

5 lb. (2.25 kg) whole boneless ribeye

#### Dalmation Rub

¼ cup (60 ml) salt

¼ cup (60 ml) pepper

#### Compound Butter

¼ cup (60 ml) tarragon, finely chopped

¼ cup (60 ml) thyme, finely chopped

¼ cup (60 ml) parsley, finely chopped

1 lb salted butter, brought to room temperature

### Method

Set the EGG for indirect cooking with the convEGGtor at 275°F/135°C. (later in the cook we will remove the convEGGtor for direct cooking and stabilize at 600°F/316°C.)

Trim off any excess fat from the ribeye and then cut it into 4 to 5 – 2 inch (5 cm) thick steaks.

Combine the salt and pepper to create the Dalmatian rub and apply the rub to all sides of the steaks.

Combine the butter and herbs and massage about 1 tablespoon of the compound butter onto each steak. Roll the rest of the butter into a roll and chill.

Place the steaks on the cast iron grid and roast until they reach an internal temperature of 115°F/46°C, about 45 minutes. Put the steaks aside and reset the EGG for direct cooking at 600°F/316°C.

Sear the steaks for 2 minutes per side, remove from the EGG. Top each steak with about 1 tablespoon compound butter and rest for 10 minutes before serving.