



Justin Moore's Rib-Eye Steaks

The rib-eye is one of the most tender, juicy steaks on the market because it is so heavily marbled. Grilling it fast, over high heat, sears in all of the juices, and you will not taste a better rib-eye steak than one cooked in the EGG.

Be sure to check out country artist Justin Moore, at <https://www.justinmooremusic.com>.

Ingredients:

4 (1-inch-thick) rib-eye steaks
1/4 cup olive oil
Kosher salt and freshly ground black pepper
Sweet Onion & Garlic Butter
8 tablespoons unsalted butter
1 tablespoon finely minced garlic
1/4 cup minced sweet onions
1 tablespoon minced fresh parsley
Kosher salt and freshly ground black pepper

Directions

Set the EGG for direct cooking with the [Cast Iron Grid](#).

Preheat the EGG to 550°F/288°C.

Using a basting brush, lightly coat each of the rib-eye steaks with the olive oil, season with salt and pepper, and set aside.

To make the garlic butter, melt the butter in a small saucepan on the stovetop. When the butter begins to foam, add the garlic and cook for 2 minutes, being careful not to let the garlic brown. Remove the pan from the heat, add the onions, and stir. Let the butter cool for 30 minutes. Add the parsley, season with salt and pepper, and mix well.

Pour equal amounts of the mixture into 2 small bowls, reserving one for basting and one for serving.

Place the steaks on the Grid, baste with some of the garlic butter, and close the lid of the EGG. Cook for 3 minutes. Turn the steaks over and baste with more garlic butter.

Close the lid and continue cooking for 3 more minutes for medium-rare. Discard the remaining basting butter.

Transfer the steaks to a platter and baste them with some of the garlic butter reserved for serving. Let the steaks rest for 5 minutes. Slice across the grain and serve with the remaining garlic butter.

Serves 4