

Reverse Seared Ribeyes

Ingredients

2 ribeye steaks, at least 2 inches thick
Big Green Egg Classic Steakhouse Seasoning
Roasted Garlic, Basil & Parsley Banner Butter

Equipment

convEGGtor
EGGspander Kit, optional
EGG Genius, optional

Method

Set the EGG for indirect cooking with a convEGGtor at 250°F/121°C.

Bring the ribeyes to room temperature and season all sides liberally with Big Green Egg Classic Steakhouse Seasoning. Connect the EGG Genius for 250°F EGG temperature and 125°F meat temperature. Remove the steak when the internal temperature reaches 125°F. Disconnect the EGG Genius.

Set the EGG for direct cooking without a convEGGtor at 550°F/288°C.

Sear each side of the steak for 1 minute. Remove the steak from the EGG when the internal temperature reaches 135°F. Smear the steak with herb butter (we used Roasted Garlic, Basil & Parsley Banner Butter) and let rest for 10 minutes. Slice and enjoy!