

RECIPES BY CHEF BENNY



Grilled Ribeye Steak – Serves 1

INGREDIENTS:

- 1 TSP COARSE SALT
- 1 TSP BLACK PEPPER
- 1 TSP ROSEMARY (CHOPPED)
- 1 TSP THYME (CHOPPED)
- 20 ML OLIVE OIL
- 10 ML WORCESTERSHIRE SAUCE
- 300G RIBEYE OR SIRLOIN STEAKS



Instructions:

1. Mix all seasonings and herbs.
2. Rub steaks with the seasoning mix, add the oil & worcestershire sauce and rub until well coated.
3. Set aside for 15-20min. at room temperature before braaiing.
4. Heat up pan to high temperature with some oil. Place steaks in pan, turning every 2 minutes or so, until crusty outside and medium-rare inside. Let rest 10 minutes and slice across the grain for serving.

Let's do dinner
IN THE LIFE ARTOIS

ENJOY RESPONSIBLY. NOT FOR PERSONS UNDER THE AGE OF 18.

