

# What's Cooking at CAB

by the culinary staff at Certified Angus Beef LLC

## This ribeye is spicy, saucy steak perfection

*In our book, the ribeye is a perfect steak. Richly marbled and full of amazing, robust flavor, it's a perfect go-to choice at a steak house or in your own backyard. While salt and pepper are all you need to enhance that naturally delicious, juicy steak, sometimes it's fun to change things up a bit.*

### Do you like it hot?

Enter buffalo sauce. If you're a spicy-sauce-lovin' heat seeker, this one's for you as this condiment pairs well with a ribeye steak — the perfect marriage of heat and flavor.

Here's what you'll need to do to make a marinade.

Combine hot sauce (we recommend Frank's Red Hot®, but your favorite will work well, too), reduced-sodium soy sauce, and a small amount of vegetable oil, chopped garlic, chili powder and black pepper. That's more than enough for four Certified Angus Beef® (CAB®) ribeyes. Pour half over the steaks and refrigerate the other half to warm and use later as a sauce.

While the marinating magic is happening in the fridge, it's time to prepare a simple blue cheese compound butter. (After all, you can't have buffalo sauce without blue cheese, right?) Simply combine equal portions of crumbled blue cheese and softened butter with a dash of granulated garlic, then refrigerate. You can roll it into a fancy log using plastic wrap, or you can simply spread it in a ramekin before refrigerating.

After a few hours, it's go time — or, should we say, grill time? Toss a few whole carrots and stalks of celery lightly with oil and season with salt and pepper. They're going to go on the grill with the steaks as a perfect complement.

Once the steaks are removed from the marinade, pat them dry and grill them to your desired doneness. Serve your meaty masterpieces with the charred veggies, blue cheese butter and reserved sauce.

There you have it ... a new, delicious way to enjoy a classic steak!



## Grilled Buffalo-style Ribeyes with Blue Cheese Butter

### Ingredients:

- 4 (12-oz.) CAB® ribeye steaks
- 1 cup hot sauce, like Frank's Red Hot®
- ½ cup reduced sodium soy sauce
- ½ cup vegetable oil, divided
- 5 cloves garlic, finely chopped
- 2 Tbs. chili powder
- 3 tsp. black pepper, divided
- 1 stick (4 oz.) unsalted butter, at room temperature
- 4 oz. crumbled blue cheese
- ¼ tsp. granulated garlic
- 6 stalks celery
- 1 bunch carrots with tops (6 slim carrots)
- 1 tsp. salt

### Instructions:

1. In a medium bowl, whisk together hot sauce, soy sauce, ¼ cup vegetable oil, crushed garlic, chili powder and 2 teaspoons black pepper.
2. Place steaks in a large zipper-locking plastic bag and pour in half of the marinade. Seal and refrigerate for at least 30 minutes, or up to 3 hours.
3. Combine butter, blue cheese, granulated garlic and ½ teaspoon black pepper.
4. Roll with plastic wrap into a log shape, 1-inch in diameter; refrigerate 2 hours or until butter is firm.
5. Preheat grill or broiler to high (450° F). If using grill, keep one-third of grill off. Trim root end from celery stalks, keeping any leaves at top of stalks intact. Toss celery stalks and carrots, with their tops intact, in remaining oil and season with salt and ½ teaspoon pepper. Grill or broil until vegetables are lightly charred but still retain some crispness; set on cool side of grill or turn oven off.
6. Warm reserved sauce in a small saucepan over low heat.
7. Remove steaks from marinade, pat dry and grill to desired doneness; about 3-4 minutes per side for medium rare (internal temperature of 125°-130° F).
8. Remove steaks from grill and rest for 5 minutes.
9. Serve steaks over carrots and celery, topping with sauce and sliced blue cheese butter. (Reserve extra blue cheese butter for another use.)



Serves 4.