

ICED RIBEYES

- 15 mins Cook Time: 10 – 15 mins Yields: 4 servings

INGREDIENTS

8 oz. Ribeyes
Olive Oil
Feisty Spice™

Butter, softened
Garlic, minced
Lemon Juice
Lemon Zest

DIRECTIONS

1. Rinse steaks and pat dry. Coat with olive oil, rub with Feisty Spice™ and set aside.
2. Meanwhile, preheat grill or griddle.
3. In a medium bowl, mix together butter, garlic, juice, and lemon zest. (Wrap in plastic wrap – optional) and refrigerate until firm.
4. Next, grill steak to your liking. I grilled them for about 1-2 mins on each side.
5. Remove from grill and serve hot with Lemon F