

# ROSEMARY & GARLIC GRILLED RIBEYE

## ingredients:

- ¼ cup olive oil
- 4 cloves garlic minced
- 1 teaspoon chopped fresh rosemary
- 2 ribeye steaks
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper

## directions:

1. Combine the olive oil, garlic, and rosemary in a small dish. Place the steaks in shallow bowl or casserole dish. Pour the garlic rosemary mixture over the steak, turning the steak over to coat well. Cover the steak and let them marinate in the refrigerator for at least 1 hour. Remove steaks 30 minutes prior to grilling to bring them to room temperature.
2. Preheat the grill to medium-high heat (400-450 degrees). Season the steak well with plenty of salt and a couple pinches of pepper. Grill the steaks for about 10 minutes, flipping halfway through for medium rare.
3. Continue grilling for a couple minutes longer if desired. Let the steaks rest for 5 minutes before serving.

Enjoy!

