



Grilled Ribeye Steak with Parsley Shallot Butter

INGREDIENTS

- For the Parsley-Garlic Butter: mix together in small bowl, then cover and chill:
- 1/2 cup (1 stick) butter, softened
- 1 tablespoon finely chopped fresh parsley
- 1 tablespoon chopped fresh shallots
- 1 garlic clove, pressed
- 2 teaspoons Cognac
- Salt and pepper
- Prepare barbecue (medium-high heat). Rub with generous amounts of salt and pepper:
- 3 1/2-inch-thick rib-eye steaks (about 1 pound each)

DIRECTIONS

Grill steaks to desired doneness, about 6 minutes per side for medium-rare. Cut each steak in half, top with generous dollop of chilled butter, and serve.

Credits: Epicurious