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**With This Recipe
From Weber**

Rib Eye Steaks with Chipotle Butter

Recipe from Weber's On the Grill™:
Steak & Sides by Jamie Purviance

INGREDIENTS

BUTTER

- ¼ cup (½ stick) unsalted butter, softened
- 1 tablespoon minced canned chipotle chiles in adobo sauce
- 1 teaspoon packed brown sugar
- ¼ teaspoon kosher salt

RUB

- 2 teaspoons kosher salt
- 1½ teaspoons ancho chile powder
- 1 teaspoon unsweetened cocoa powder
- ½ teaspoon freshly ground black pepper
- ½ teaspoon packed brown sugar
- 4 rib eye steaks, each about 10 ounces and 1 inch thick, trimmed of excess fat
- Extra-virgin olive oil



INSTRUCTIONS

In a medium bowl mix the butter ingredients.

Prepare the grill for direct cooking over high heat (450° to 550°F).

In a small bowl combine the rub ingredients. Lightly brush the steaks on both sides with oil and season evenly with the rub, gently pressing the rub into the meat. Allow the steaks to stand at room temperature for 15 to 30 minutes before grilling.

Grill the steaks over direct high heat, with the lid closed, until cooked to your desired doneness, 6 to 8 minutes for medium rare, turning once or twice (if flare-ups occur, move the steaks temporarily over indirect heat). Remove from the grill and spread the butter on top. Let rest for 3 to 5 minutes. Serve warm.