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**Rob Ashe’s Date Night Ribeye**

Ingredients:

*2 x large, marbled grassfed Ribeye steaks (local butcher cut preferred)*

*2 tablespoons of butter*

*2 sprigs fresh rosemary*

*2 cloves garlic, peeled*

*Cracked black pepper*

*Kosher Salt*

1. Remove steaks from fridge 45-60 minutes from fridge to bring to room temperature. Pat steaks dry with paper towel.
2. Season steaks with generous amounts of pepper and salt, pressing into steaks to secure.
3. Heat large cast iron pan to medium-high heat.
4. Melt butter and swirl around pan to coat evenly.
5. Cook steaks for 2-3 minutes per side depending on preparation preference and thickness of cut. *Ex. 2.5 inch thick steak, 3 minutes per side for medium rare.*
6. Toss in garlic and rosemary to pan and baste with spoon over steaks during 2nd side to coat.
7. Remove and place on cutting board (plastic w/ grooves recommended for juices) to rest for 5 minutes.
8. Enjoy with sauteed asparagus and roasted potatoes, a glass of Benzinger Oonapais and the company of a loved one.