



Grilled Rib Eye With Onion Confit

Prep: 15 minutes

Grill: 1 hour • Serves: 6

- 2 bone-in rib eye steaks (about 1½ pounds each), fat trimmed
- 1 tablespoon plus 1½ teaspoons favorite steak seasoning
- 1 tablespoon vegetable oil
- 2 medium Vidalia onions, sliced into ¼-inch-thick rings
- 2 tablespoons unsalted butter, cut into small pieces
- ½ cup favorite barbeque sauce plus additional for serving (optional)

1. Prepare outdoor grill for indirect grilling over high heat. Rub steaks with 1 tablespoon steak seasoning and oil.

2. In small bowl, toss onions and remaining 1½ teaspoons steak seasoning. Place 12 x 16-inch sheet aluminum foil on work surface; place butter in center of foil and top with onion mixture. Bring top and bottom of foil sheet together over onions; crimp together and fold down over onion. Double fold both ends of packet toward onions.

3. Place foil packet on hot grill rack over unlit part of grill; cover and cook 45 minutes.

4. Place steaks on hot grill rack over lit part of grill; cook, uncovered, 8 minutes, turning once. Move steaks over unlit part of grill; cover and cook 8 minutes longer or until internal temperature of steaks reaches 135° and onions are translucent, brushing steak with barbeque sauce during last 4 minutes of cooking.

5. Transfer steaks to cutting board; tent with aluminum foil and let stand 10 minutes before slicing. (Internal temperature of steak will rise to 145° upon standing for medium-rare.) Serve steak with onions and barbeque sauce, if desired.

Approximate nutritional values per serving:

616 Calories, 45g Fat (20g Saturated), 140mg Cholesterol, 877mg Sodium, 18g Carbohydrates, 1g Fiber, 37g Protein

Chef tips:

- > To clean (French) the rib eye bones, using a boning or paring knife, circle the knife around each bone to create a score at the point where the bone is to be exposed. With the blade of the knife, carefully scrape away the membrane, fat and sinew from the bones.
- > If time permits, cover and refrigerate steaks after rubbing with steak seasoning up to 24 hours before cooking to allow flavors to penetrate the steaks.
- > Letting the steaks stand at room temperature for 1 hour to take the chill off before cooking results in even cooking, and tender, juicier steaks.
- > To create crosshatch marks on steaks, use tongs to turn the steaks a quarter turn halfway through the grilling time on each side of steaks during first 8 minutes.