



SERVING SIZE: 4 | PREP TIME: 20 MINUTES | COOK TIME: 6 MINUTES

Grilled Ribeye Steak with a Trio of Compound Butters

This steakhouse classic is perfect for no-fuss entertaining. Make the compound butter ahead of time and grill the steaks just before serving.

INGREDIENTS:

Grilled Ribeye Steak

- 3 *Open Prairie*® Natural* Angus Beef ribeye steaks (each 1 ½ inches thick)
- 1 Tbsp olive oil
- ¾ tsp each salt and freshly ground pepper

INGREDIENTS:

Anchovy & Garlic Compound Butter

- ½ c softened unsalted butter
- 1 Tbsp anchovy paste
- 1 Tbsp chopped fresh parsley
- 3 garlic cloves, minced
- 1 tsp grated lemon zest
- ¼ tsp freshly cracked pepper

INGREDIENTS:

Lemon & Saffron Compound Butter

- 2 Tbsp olive oil
- 2 garlic cloves, minced
- Pinch saffron threads
- 2 Tbsp fresh lemon juice
- ½ tsp grated lemon zest
- Pinch each salt and freshly ground pepper
- ½ c softened unsalted butter

INGREDIENTS:

Lime, Tequila & Jalapeno Compound Butter

- ½ c softened unsalted butter
- 1 Tbsp fresh lime juice
- 1 Tbsp tequila
- 1 tsp grated lime zest
- 1 tsp minced jalapeno pepper
- Pinch each salt and freshly ground pepper

DIRECTIONS:

1. Preheat grill to medium-high heat; grease grate well.
2. Season steaks with olive oil, salt and pepper.
3. Place on grill; close lid and grill for 5 to 6 minutes per side for medium-rare or until desired doneness.
4. Transfer to cutting board; tent with foil. Let stand for 10 minutes.
5. **For Anchovy and Garlic Compound Butter:** Stir together butter, anchovy paste, parsley, garlic, lemon zest and pepper.
6. Spoon onto plastic wrap; shape into a log and wrap tightly. Refrigerate for about 2 hours or until firm.
7. Slice into ½-inch rounds to serve.
8. **For Lemon and Saffron Compound Butter:** In small saucepan, heat olive oil over medium heat.
9. Cook garlic and saffron threads for 1 or 2 minutes or until fragrant.
10. Transfer to small bowl; stir in lemon juice and let cool completely.
11. Stir saffron mixture, lemon zest, salt and pepper into butter.
12. Spoon onto plastic wrap; shape into a log and wrap tightly. Refrigerate for about 2 hours or until firm.
13. Slice into ½-inch rounds to serve.
14. **For Lime, Tequila and Jalapeño Compound Butter:** Stir together butter, lime juice, tequila, lime zest, jalapeno, salt and pepper.
15. Spoon onto plastic wrap; shape into a log and wrap tightly. Refrigerate for about 2 hours or until firm.
16. Slice into ½-inch rounds to serve.

SERVINGS: 1 | CALORIES: 370 | TOTAL FAT: 25g | SODIUM: 590mg | TOTAL CARBOHYDRATE: 0g | PROTEIN: 35g

*Minimally processed. No artificial ingredients.

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