

FIRE ROASTED RIB EYE STEAK with BACON and TEXAS PETE® BUTTER

STEAK INGREDIENTS:

1 ½" thick rib eye steak
Extra virgin olive oil
Cracked black pepper

STEAK BUTTER INGREDIENTS:

6 thick cut slab bacon slices
½ cup molasses
¼ cup Texas Pete® Chipotle Hot Sauce
Salt and pepper to taste
8 tbsp. sweet butter, softened

STEAK BUTTER PREPARATION:

In oven – cook bacon which has been brushed with ¼ cup molasses and ¼ cup Texas Pete® Chipotle Sauce. Bake until cooked through, NOT crispy. Chop bacon and transfer to mixing bowl – add remaining molasses, Texas Pete® Chipotle Sauce and softened butter. Refrigerate.

STEAK PREPARATION:

Pre-heat grill to 400° F. Remove steak from refrigeration and allow to rest at room temperature for 15 minutes. Season with extra virgin olive oil and cracked black pepper. Place steak on grill for 3-4 minutes; rotate 45 degrees – cook for an additional 3-4 minutes. Flip the steak and cook 3-4 minutes; rotate 45 degrees – cook for an additional 3-4 minutes. Remove from grill and slather with Texas Pete® Butter!

