

Dusted Ribeye with Red Wine Reduction Sauce Recipe



2 servings



5 mins

INGREDIENTS

- 12oz Ribeye
- Dusted Seasoning
- ½ cup red wine (I use cabernet)
- ½ cup beef stock
- 1.5 tbsp balsamic vinegar
- 2-3 fresh rosemary springs
- 2 tbsp cold butter

DIRECTIONS

1. Pour ½ cup beef stock, ½ cup red wine, and 1 tbsp of balsamic vinegar into a sauté pan on medium-high heat.
2. Throw in three full fresh springs of rosemary and bring to a simmer.
3. While simmering your sauce heat your BBQ grill to high heat, and season your steak generously with Dusted seasoning.
4. Place your steak on the grill and grill on each side for 3 minutes, starting by rendering the fat cap.
5. Continue to simmer your sauce until it has reduced by ¾ and starts to thicken into a syrup. Once it's dark in color and has a silky consistency that sticks to the back of a wooden spoon remove from heat.
6. Off the heat, add your 2 tbsp of cold butter to the sauce and slowly melt in the butter to ensure your sauce doesn't split to break.
7. Take your steak off the grill, let it rest for 2-4 minutes, slice, and top with the red wine reduction sauce.