



AMERICAN

Reverse-Seared Ribeye with Garlic Butter

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	2	10 min + 1 hr dry-brining	45 min	Reverse sear	Ribeye

Ingredients

- 1 thick bone-in or boneless ribeye, about 700 g (1½ lb) and 4 cm (1½ in) thick
 - 1½ tsp kosher salt
 - ½ tsp black pepper
 - 1 tbsp high-heat oil, such as avocado or grapeseed
- GARLIC BUTTER**

 - 3 tbsp butter
 - 3 cloves garlic, crushed
 - 2 sprigs thyme
 - 1 sprig rosemary

Steps

1. Season the steak all over with salt and pepper. Set it on a rack over a tray and refrigerate, uncovered, for at least 1 hour (up to 24) to dry-brine and dry the surface.
2. Heat the oven to 110°C (225°F). Slide the tray into the middle of the oven.
3. Cook low and slow for 30 to 40 minutes, until a thermometer in the thickest part reads 46°C (115°F) for medium-rare. Thicker steaks take longer, so go by temperature.
4. Take the steak out and rest it 5 minutes while you heat a cast-iron skillet over high heat for 5 minutes, until it just begins to smoke.
5. Add the oil and lay in the steak. Sear 90 seconds per side, until a deep brown crust forms. Use tongs to hold the fat edge on the pan for 30 seconds.
6. Lower the heat to medium, add the butter, garlic and herbs, and tilt the pan. Baste the steak with the foaming butter for 45 seconds.
7. Rest on a board for 5 minutes (the final temperature will be near 54°C/130°F), then slice against the grain and spoon the garlic butter on top.

Notes

- **Why this method:** the gentle oven gives even pink all the way to the crust, with a very forgiving window.
- **Grill version:** cook over indirect heat until 46°C (115°F), then sear directly over hot coals.
- **Other cuts:** it works equally well for thick strip steaks and porterhouse.
- **Chef's touch:** add a few drops of lemon juice or sherry vinegar to the butter off the heat; the acid wakes up the richness.
- **Pair with:** roasted asparagus or a peppery arugula salad.
- **Twist:** for a non-traditional savoury note, melt 1 tsp white miso into the basting butter.