



CHEF'S EXCLUSIVE® RIBEYE FLORENCE WITH TOASTED GARLIC AND FRESH ROSEMARY

Total Recipe Time: 45 minutes to 1 hour **Makes 2 servings**

INGREDIENTS:

- 2 each 14-ounce Chef's Exclusive® Boneless Ribeye Steaks
- Kosher salt and freshly milled black pepper
- 8-10 cloves garlic, peeled, thinly sliced
- 2 branches fresh rosemary, cut into 1" pieces
- 6 ounces extra virgin olive oil

(Instructions on reverse side)



DIRECTIONS:

1. Remove steaks from the refrigerator one hour before cooking to come up to room temperature.
2. Preheat a large cast iron or heavy-bottomed casserole over medium-high heat.
3. Season the steaks generously with salt and pepper.
4. When pan is hot, put an ounce or so of olive oil in the bottom of the pan, and put the steaks to cook.
5. Sauté for 1 minute on each side.
6. Reduce flame to medium, and continue to cook for 4-5 minutes per side, turning steaks occasionally. When a thermometer reads 115-120°F for rare, 120-125°F for medium-rare, 125-130°F for medium as desired, remove steaks to a warm platter to rest.
7. Put remaining olive oil in the casserole along with the sliced garlic, and raise heat to high.
8. Swirl or stir garlic in the pan continuously while the garlic cooks and begins to brown. Just as the garlic is turning into golden brown garlic chips, toss the rosemary sprigs into the hot oil (be careful to avoid splattering oil) along with a pinch of salt.
9. Stir briefly to infuse the flavor of the rosemary, and spoon out the garlic and rosemary over the resting steaks.

