

SEAHAWKS CHEFS

PRESENTED BY



Safeway Ingredients

22 ounce Cowboy Rib-eye Steak

Signature SELECT® Salt

Signature SELECT® Black Pepper

1 stick Open Nature® Butter

2 cloves O Organics® garlic, minced (or use 4 whole cloves sliced in half lengthwise)

JORDAN ROOS

COWBOY CUT RIBEYE STEAK

Recipe

STEP 1

Coat it liberally with salt and pepper.

STEP 2

Then take a tablespoon of butter and drop it into a pan set to medium heat. Once the butter is melted, add the seasoned cowboy ribeye steak to the pan.

STEP 3

Brown the top and bottom as well as the sides. Spoon the butter and drizzle it over the steak.

STEP 4

Baste the steak for 2-3 minutes on one side, flip it over and repeat the process on the other side. Keep doing this for approximately 15 minutes until done after the initial browning of the steak.

STEP 5

Let stand for 5 to 10 minutes.

STEP 6

Slice against the grain and enjoy.