



**Chef Bill's GRILLED RIB-EYE STEAK with GARLIC SPICE RUB  
& VOLUPTUOUS HERBAL SAUCE**

Serves 4

For the Rub

1 TBS. Garlic Powder  
1 TBS. Onion Powder  
1 TBS. Smoky Paprika (sweet or hot)  
2 TBS. Ground Black Pepper  
1 tps. Cumin  
1 tps. Cayenne Pepper (add more if you like heat)

For the Steak

4 Rib Eye Steaks (you choose size)  
8 Cloves of Garlic (2 per steak)  
Olive Oil  
1 tsp. chopped Fresh Parsley  
1 TBS. chopped Fresh Basil  
4 oz. Beef Stock\*

Mix all the Rub ingredients in a bowl.

Prepare Steak

Two hours before cooking, rub both sides with olive oil.  
Rub the chopped garlic into the steak. Push it in between seams of fat and meat.  
Allow to marinate for 1 hour then rub spice mixture into steak on both sides.  
Let rest for 1 more hour.

Grill the Steak

Heat up a cast iron skillet.  
When hot, add 1tps. of olive oil.  
Add steaks and cook for 1 to 2 minutes on 1 side until caramelized (do not turn the steak during caramelizing process)  
Finish the other side of the steak on a hot grill to your desired degree of doneness.  
Remove from the grill and let rest for 3 to 5 minutes.

Voluptuous Sauce

Deglaze skillet by adding 4 oz. of Eagle Eye Voluptuous Red Wine and 4 oz. beef stock to the iron skillet used to caramelize the steak on medium heat.  
Stir the pan to pick up all of the goodies left in the pan.  
Reduce liquid by half.  
Whisk in 2 oz. of butter 1 oz. at a time.  
Remove sauce from the heat and stir in 1 tsp chopped fresh parsley and 1 TBS. of chopped fresh basil.  
Pour sauce over meat and serve with a glass of Eagle Eye Voluptuous.

\*Beef stock made easy

Purchase a soup base and mix in hot water. The best soup bases will list beef fat as the first ingredient, not salt. Minor bases (paste form sold in tubs) are my favorite. I buy them at Costco.