ingles table



Kelly Gramlich & Eric Mac Lain's

REVERSE SEARED RIBEYES

SERVES: 4

INGREDIENTS:

4 (1½ inch thick) ribeye steaks

3 tbsp Ingles steak seasoning

1 tbsp vegetable oil

4 tbsp compound butter

DIRECTIONS:

1. Coat the ribeyes generously on all sides with the Ingles steak seasoning. Let the seasoning sit for 15 minutes.
2. Preheat the smoker to 225°F.
3. Smoke the ribeyes for about 45-60 minutes, until they reach an internal temperature of 120°F.
4. Heat the vegetable oil in a large skillet over medium-high heat.
5. Sear the ribeyes for about 1 minute per side, or until they reach the desired internal temperature.
6. Remove the ribeyes from the skillet and top each with 1 tbsp of the compound butter.
7. Cover loosely with aluminum foil and let rest for 10 minutes.
8. Slice and serve.