



## HONEY-MUSTARD GRILLED RIBEYE STEAKS

- 4 1 1/2"-inch thick ribeye steaks
- 1 cup French's yellow mustard
- 2 Tbs. fresh parsley, chopped
- 2 Tbs. rosemary leaves, crushed
- 2 Tbs. thyme, crushed
- 4 Tbs. honey
- 3 Tbs. cider vinegar
- 1 Tbs. Worcestershire sauce
- 3 Tbs. water
- 1/2 tsp. Louisiana Hot sauce
- 1/4 tsp. coarse black pepper

1 pats butter

Mix ingredients well, reserve 1/2 resulting liquid and put in small bowl (see next recipe), pour remainder over ribeye steaks in a flat Pyrex dish and marinate for 30 minutes, turning steaks over several times. Poke steaks several times with fork so marinade gets into the center of the meat.

Turn steaks with tongs, NOT a fork, and cook on hot grill 11-14 minutes for medium rare. Brush generously with reserved marinade once or twice per side.

Drizzle sauce on plate as directed below, place small pat of butter on top of each steak and serve.

