



## GRILLED RIB EYE STEAKS WITH ROQUEFORT BUTTER Serves 4-6

4 (or 6) buffalo rib eye steaks, 1-1 1/4 inches thick (8-10 oz each)

Table salt

Freshly ground black pepper

1 Tablespoon extra virgin olive oil

### Roquefort Butter

1 stick unsalted butter, at room temperature

4-6 Tablespoons Roquefort cheese , crumbled

1 /2 teaspoon finely minced shallots

2 teaspoons brandy

Table salt

Freshly ground black pepper

Heat grill to medium heat (you can hold your hand 5-inches over the flame for 3-4 seconds). Rub olive oil onto both sides of steak, generously sprinkle each side of steaks with salt and pepper, and set aside.

Place steaks on bbq and cook until well browned on one side, 2 1/2 minutes per side. Turn steaks and place on cooler side of grill for 5-6 min. for rare (120-degrees on instant read thermometer), 7-8 min. for medium-rare 130-degrees); or 8-9 minutes for medium (135-140-degrees).

While steaks are cooking mash together the room temperature butter, crumbled Roquefort cheese, shallots, and brandy. Season with salt and pepper to taste.

Remove the steaks from the pan and place them on a heated platter, top each cooked steak with a generous portion of the Roquefort-brandy butter, cover steaks with foil, and let the meat rest for 5 minutes. Serve immediately.

