



BONE-IN RIB EYE WITH SOY BUTTER GLAZE

Servings: 2 with side dishes

Prep Time: 2 minutes

Cook time: 5-8 minutes,
depending on preference.

INGREDIENTS:

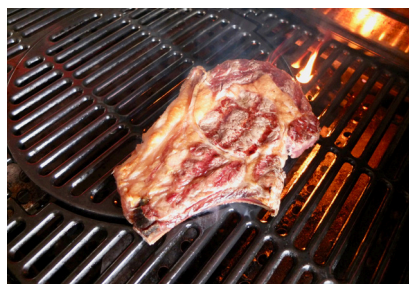
1 x 600g bone-in rib-eye steak

2 tablespoons soy

60g butter

Cooking a large steak on the bone can be ideal for two people, or just one very hungry person! The soy butter glaze is a lovely method of seasoning and building an umami crust on the outside of the meat: make sure you glaze it frequently and baste a little more on while it's resting for maximum flavour.

METHOD:



1. Remove the steak from the fridge around half an hour before you want to cook it, if possible. This will help to ensure it cooks evenly.
2. Melt the butter in a small saucepan and mix with the soy sauce. Set aside.
3. Light two gas burners on the Jupiter Outback BBQ, set the heat to high and close the lid. Leave to preheat to 200C.

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METHOD CONTINUED:



4. There's no need to season the steak as the soy and butter glaze is salty. Place the steak onto the grill and allow it to sear before turning. Begin glazing with the soy butter glaze, frequently flipping and glazing to build up a nice crust.

5. Cook to your liking - around 5-6 minutes for medium-rare, although cooking times will vary considerably based on the thickness of your steak. A probe thermometer should read 50C for rare, 60C for medium.



6. Baste the steak with a little more glaze and allow to rest for at least 5 minutes before slicing and serving.