



Cajun Ribeye Steak

Far Niente Estate Bottled Cabernet Sauvignon, Napa Valley, Oakville

Chicago Cut Steakhouse, Chicago, IL

Ingredients

- 1 rounded cup cayenne pepper
- 1 rounded cup chili powder
- 1 cup ground black pepper
- 1 cup ground white pepper
- ¾ cup paprika
- ½ cup garlic powder
- ½ cup onion powder
- ¼ rounded cup kosher salt
- ¼ cup dry thyme
- ¼ cup dry oregano
- ¼ cup dry basil
- 4 prime 35-day dry-aged ribeye steaks
- 4 large onions, peeled and coarsely chopped
- 1 gallon vegetable oil
- 6 ounces butter

METHOD

Mix all spices together in a large mixing bowl. Once mixed, reserve two tablespoons and set aside.

Take 1 steak and insert into the bowl of mixed spices. Gently poke holes in both sides of the steak with a large fork, careful to go only halfway into the steak, allowing the spices to get into the meat on both sides. Repeat with the remaining steaks. Be sure to coat the steaks well with the spice mixture.

Take a large, clear container and add half of the chopped onions and fill halfway with vegetable oil. Place the steaks in the container, add the remainder of the chopped onions and completely cover with the remaining oil. Place container in refrigerator and allow steaks to marinate for 48 hours.

After the steaks are fully marinated, gently heat up the butter in a small sauce pan until it becomes a clear liquid and stir in 2 tablespoons of the reserved spice mix. Grill steaks to desired doneness and place on serving platter. Gently brush the heated spice and butter mixture over the steaks.

Serves 4