



OVERALL time: 80 mins

RIBEYE STEAK WITH SMOKEHOUSE BBQ BUTTER

Beef steak is a treat any day of the week, but you can elevate it from good to sublime in a flash. How? By topping your steak with a cheeky BBQ compound butter! This butter is packed with smokey flavour care of our versatile **Smokehouse BBQ Seasoning** from the **Smokehouse BBQ Gift Set**, plus garlicky aromatics and herbal freshness. It's so easy to make and will keep in the fridge for a good ten days, or for a few months in your freezer.

In fact, double up on the recipe and make a second one to keep in the freezer. You can whip it out and slice off a round or two whenever you want to jazz up dinner. Because it's great on pork, fish, chicken and steamed veggies like broccoli and green beans.

Metric

Number of servings : 4

ingredients

For the Smokehouse BBQ butter

- 250 g unsalted butter
- 45 ml parsely, finely chopped
- 45 ml Chives, finely sliced
- 45 ml Piquant Peppers, peppadews, finely chopped
- 15 ml Smokehouse BBQ Seasoning from the Smokehouse BBQ Gift Set
- 1 Clove of garlic, finely minced
- 6 Ribeye beef steaks

For the steak

- Sea salt
- Black pepper
- 30 ml Vegetable oil
- 15 ml Unsalted butter

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 20 mins | COOKING TIME: 60 mins

Start by making the BBQ butter:

Simply stir all the ingredients for the butter together, including the **Smokehouse BBQ Seasoning** from the **Smokehouse BBQ gift set**.

Spoon the butter in a strip down the middle of a 30cm piece of baking paper (wax paper is too flimsy for this.)

Fold the baking paper over the butter, tuck it in tight and roll it to form a round log. Twist the ends of the baking paper to close it and place in the fridge to harden.

To make the steak:

Lightly grind over salt and pepper. Heat a thick base non-stick frying pan, add the oil and butter and fry steak until done to your liking.

(Cook's note: don't overcrowd the pan as the steak will not brown, rather cook the steak in two batches.)

Top cooked steak with 1cm thick rounds of **Smokehouse BBQ** butter while piping hot.

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