

RIB STEAKS WITH BLACK GARLIC BUTTER



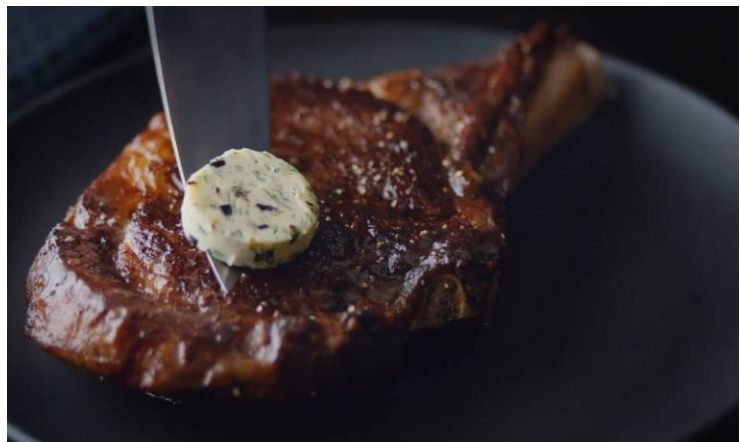
INGREDIENTS

- **Black Garlic Compound Butter:**

- 1 pkg (250 g) unsalted cultured butter softened
- 2 tbsp (25 mL) each finely chopped fresh parsley and chives
- 2 tsp (10 mL) finely chopped MAREEBA BLACK GARLIC
- 1/2 tsp (2 mL) kosher salt
- Pinch freshly ground black pepper

- **Steaks:**

- 2 PC Free From Bone-in Rib Steaks, about 400 g each
- 1/2 tsp (2 mL) each kosher salt and freshly ground black pepper
- 1 tbsp (15 mL) canola oil



INSTRUCTIONS

1. Make Black Garlic Compound Butter: Gently stir together butter, parsley, chives, garlic, salt and pepper in bowl just until blended.
2. Spoon butter onto 15 inch (38 cm) long piece of parchment paper or plastic wrap; shape into 10 inch (25 cm) log and roll up. Twist ends of paper to secure. Refrigerate until firm, about 2 hours. Cut off two 1/4 inch (5 mm) thick slices to serve on steaks; rewrap and refrigerate remaining butter for another use.
3. Make Steaks: Sprinkle both sides of steaks with salt and pepper. Heat oil in large cast iron frying pan over medium-high just until it starts to smoke. Cook steaks 6 to 8 minutes, turning once halfway. Transfer to cutting board; top each with a slice of compound butter. Let rest 5 minutes before serving.

