

Rib Eye - Rich with Heavy Marbling - 14 oz.

Description:

Serving Size: 50 Servings

Categories:

Cost Per Serving	
\$	8.38



Action	Date	Initials
Created	7/31/2012	CR
Revised	4/6/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
23.500	kg	Rib eye steak	50 x 14oz	20-100009514
3.000	lt	Red wine jus	see recipe	50-100000099
1.500	kg	MDH butter	see recipe	50-100000052
		salt & cracked black pepper to taste		

Method of Preparation:

- Season both sides of the steak with sea salt and cracked black pepper.
- Place the steak on the grill at a 45 degree angle. Cook to bar marks are achieved. Turn 90 degrees and let cook to achieve cross hatch/diamond marks. Turn and finish cooking to desired degree of doneness.
- Place the cooked steak on the plate, garnish red wine jus and Maître d Hotel Butter.