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serving size: 4 | **prep time:** 15 minutes | **cook time:** 15 minutes | **cut:** ribeye | **method:** grill

grilled ribeye steak with balsamic red onions

A tangy balsamic reduction adds a punch to our mellow grilled red onions. Pair with a grilled ribeye steak for an unexpected savory side.

INGREDIENTS:

- 4 *Chairman's Reserve*® beef ribeye steaks, cut about 1" thick, about 14 ounces each
- Coarse (kosher) salt
- Freshly ground black pepper
- 1 medium red onion, cut into ¼" rounds
- 1 tablespoon olive oil
- ½ cup balsamic vinegar
- 2 tablespoons light brown sugar
- ½ teaspoon finely chopped fresh thyme

DIRECTIONS:

1. Season steaks on both sides with 1 teaspoon salt and ½ teaspoon pepper. Brush the onions all over with the oil and season with ½ teaspoon salt and ¼ teaspoon pepper.
2. In a small saucepan bring balsamic vinegar and brown sugar to a boil over high heat, stirring to dissolve sugar. Boil until reduced by half, 3 to 5 minutes. The mixture will thicken to a syrup as it cools. Remove from the heat and set aside. (If the syrup is too thick, dilute it with hot water as needed.)
3. Preheat grill for direct cooking over medium-high heat (500°F). Lightly oil grill grate. Add steaks and onion rounds to the grill. (If you have a perforated grill grate, use it to hold the onion rounds.)
4. Grill the steaks, covered, turning once, for about 10 minutes, or until instant-read thermometer reads 140°F for medium-rare, or about 12 minutes and 155°F for medium.
5. At the same time, grill the onions, turning once, until seared with grill marks and barely tender, about 5 minutes. As the onions are done, transfer them to a medium bowl. Toss the onions with 2 tablespoons of the balsamic glaze and the thyme, separating the rounds into rings.
6. Remove the steaks from the grill and let stand for 3 to 5 minutes. Temperature will rise about 5°F to reach 145°F for medium-rare or 160°F for medium.
7. Serve steaks topped with the warm onions and the remaining balsamic glaze passed on the side.

servings: ¼ | **calories:** 800 | **total fat:** 48g | **sodium:** 870mg | **total carbohydrate:** 14g | **protein:** 72g