



serving size: 4 | **prep time:** 6 minutes | **cook time:** 30 minutes | **cut:** ribeye | **method:** grilled

grilled boneless ribeye

A fundamental grilled ribeye recipe - classic on its own or ready for your personal touches.

INGREDIENTS:

- 4 *Chairman's Reserve*[®] Prime Ribeyes (12 oz each)
- ½ teaspoon canola oil
- ½ teaspoon salt
- ½ teaspoon pepper

DIRECTIONS:

1. Preheat grill to 450°F. Brush both sides of steak with oil and season with salt and pepper.
2. Place ribeye on grill and sear for 5 to 6 minutes. Flip and sear second side for 5 to 6 minutes.
3. Confirm doneness with an instant read thermometer and pull from oven at 120°F to 125°F for medium-rare. Let rest for 5 minutes before serving.

roasted acorn squash

INGREDIENTS:

- 1 acorn squash, large
- 2 tablespoons olive oil
- 2 teaspoons kosher salt
- 1 teaspoon fresh cracked black pepper
- 1 garlic clove, chopped

DIRECTIONS:

1. Preheat oven to 375°F and line an oven pan with parchment paper.
2. Halve the squash from head to tail and remove seeds. Cut half moons from squash and toss with olive oil, salt, pepper and chopped garlic.
3. Arrange squash on parchment paper and roast in oven till tender and golden, approximately 25 minutes.