



**serving size:** 15–20 | **prep time:** 10–15 minutes | **cook time:** 20–30 minutes | **cut:** ribeye | **method:** smoking

## cast-iron ribeye

Seasonings, butter and a cast-iron pan is all you need to make the perfect ribeye steak.

### INGREDIENTS:

- 1 *Chairman's Reserve*® boneless Beef roast, sliced into ribeye steaks about 2–2.5 inches thick
- 3 to 5 tablespoons Big Poppa's Cash Cow Beef Rub
- 3 to 5 tablespoons Big Poppa's Double Secret Steak Seasoning
- 2 sticks unsalted butter

### DIRECTIONS:

1. Preheat grill, smoker, or oven to 300°F — be sure to have an indirect cooking zone and a direct searing/cooking zone.
2. Season steaks with a layer of Big Poppa's Cash Cow Seasoning on both sides. Press into the meat.
3. Season steaks with a layer of Big Poppa's Double Secret Steak on both sides. Press into the meat.
4. Allow seasoning to "melt" into the meat, about 10 to 15 minutes.
5. Put the steaks on the indirect side of your smoker and cook for 8 minutes. Flip and cook for 8 more minutes on the other side. Remove from smoker and set aside.
6. Lightly spray cast-iron pan with cooking spray or high temp oil (peanut, grapeseed, avocado).
7. Place cast-iron pan in smoker on the direct searing/cooking zone. Allow your smoker to rise in temp, if possible (around 325°F).
8. Once cast-iron pan is hot enough to sear (325°F), melt two 1-inch cubes of butter in the pan.
9. Place steaks back into the smoker on the cast-iron pan to sear, cover with large slices of butter.
10. Sear for 4 to 6 minutes each side, flipping once, until an internal temp of 128°F (or desired doneness) has been achieved.
11. Remove from cast-iron, let meat rest for 5 minutes before slicing. Once rested, slice against the grain and serve immediately.

### PRO TIP:

- Most people cook too hot on cast-iron. Too hot and you'll over-caramelize the outside, which makes it hard to get bumper to bumper doneness. Using an infrared thermometer to monitor the heat of the pan is a great way to make sure it doesn't go over 325°F.

**servings:** 1/20 | **calories:** 410 | **total fat:** 35g | **sodium:** 500mg | **total carbohydrate:** 0g | **protein:** 23g