

# Grass-Fed Peppered Ribeye Steaks

Recipe Source: [TasteOfHome.com](http://TasteOfHome.com)



## Ingredients

4 PHNB \*Grass-Fed Ribeye steaks (1 ½ inches thick)  
1 TBSP olive oil  
1 TBSP garlic powder  
1 TBSP paprika  
2 tsp dried ground thyme  
2 tsp dried ground oregano  
1 ½ tsp pepper  
1 tsp salt  
1 tsp lemon-pepper seasoning  
1 tsp cayenne pepper  
1 tsp crushed red pepper flakes  
Orange slices, optional  
Parsley sprigs, optional

## Directions

1. Brush steaks lightly with oil. In a small bowl, combine all seasonings. Sprinkle seasonings over steaks and press into both sides. Cover and chill for 1 hour.
2. Grill, covered, over medium heat or broil 4 in. from the heat for 7-8 minutes on each side or until meat reaches desired doneness (for medium-rare, a thermometer should read 145°; medium, 160°; well-done, 170°).
3. Let stand 5 minutes before slicing. Place on a warm serving platter; cut across the grain into thick slices. Garnish with orange slices and parsley if desired. Yield: 8 servings.

\*PHNB Natural Ribeye Steaks may be used



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