

Southern Gentleman Ribeye

Bourbon Butter Steak



Instructions:

1. Make the Bourbon Butter:

Mix softened butter, bourbon, brown sugar, mustard, garlic, Worcestershire, and salt in a bowl. Scoop onto plastic wrap, roll into a log & chill 30 mins.

2. Season the Steaks:

Rub ribeyes with olive oil. Season generously with salt, pepper, garlic powder, and paprika.
Let sit at room temp 30 mins.

3. Sear the Steak:

Heat cast iron skillet until smoking hot.
Sear steaks 3–4 mins per side for medium rare. Add a pat of bourbon butter the last minute and baste it all over.

4. Rest & Finish:

Let steaks rest 5 mins. Slice and top with more bourbon butter that melts right on top.
Garnish with herbs if you're feeling fancy.
This ain't just steak, baby. It's steak with swagger .

Ingredients:

FOR THE STEAK:

2 ribeye steaks (1–1.5 inches thick)
Salt + black pepper
1 tbsp garlic powder
1 tbsp smoked paprika
2 tbsp olive oil

FOR THE BOURBON BUTTER:

1 stick (1/2 cup) unsalted butter, softened
2 tbsp bourbon
1 tbsp brown sugar
1 tbsp Dijon mustard
2 cloves garlic, minced
1 tsp Worcestershire sauce
Pinch of salt
Optional: chopped parsley chives garnish