

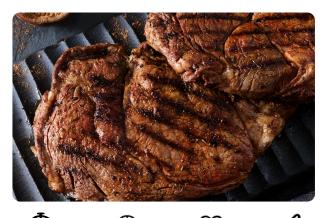
Grilled Cowboy Steaks

You'll love this Beef Ribeye Steaks recipe with a rub that tastes like you're eating on the open range. Try this recipe with other steaks on the grill as well.

INGREDIENTS

1 pound ribeye, top sirloin, top loin (strip) or tenderloin steaks, cut 1 inch thick or 2 pounds Porterhouse or T-bone steaks, cut

- 1 inch thick
- 2 beef Ribeye Steaks (about 1 pound)
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Servings

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COOKING

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- 148. Place steak(s) on grid over medium, ash-covered coals or over medium heat on preheated gas grill. Grill according to the chart for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
- 149. Place steak(s) on grid over medium, ash-covered coals or over medium heat on preheated gas grill. Grill according to the chart for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
- 150. Place steak(s) on grid over medium, ash-covered coals or over medium heat on preheated gas grill. Grill according to the chart for medium rare $(145^{\circ}F)$ to medium $(160^{\circ}F)$ doneness, turning occasionally.
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- 159. Place steak(s) on grid over medium, ash-covered coals or over medium heat on preheated gas grill. Grill according to the chart for medium rare $(145^{\circ}F)$ to medium $(160^{\circ}F)$ doneness, turning occasionally.

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NUTRITION

Serv	Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL
4			19.7g	72mg		2.1g	22g	1	0

^{*}The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com