

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

- 2 beef Ribeye Steaks (about 1 pound)
- 2 teaspoons sweet paprika
- 1-1/2 teaspoons dried thyme leaves
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt (optional)
- 1/2 teaspoon pepper



5 Min



4

Servings



42 Cal



22g

Protein

COOKING

1. Combine Rub ingredients; press evenly onto beef Ribeye Steaks.
2. 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.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
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