

# 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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5 Min

  
4  
Servings

  
42 Cal

  
22g  
Protein

[illegible]

[illegible]

2 teaspoons sweet paprika







2 teaspoons sweet paprika

1-1/2 teaspoons dried thyme leaves

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]



[illegible]

[illegible]

[illegible]

1/2 teaspoon salt (optional)

[illegible]

[illegible]

1/2 teaspoon pepper

1/2 teaspoon pepper

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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.

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222. Place steak(s) on grid over medium, ash-covered coals or over medium heat on preheated gas grill. Grill

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
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