

Rib-Eye Steaks with Tangy Herb Butter



PREPARATION TIME
25 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
green beans



Get the most from a jar of brown mustard. Try dipping pretzels into it for a flavorful snack. Or add a tablespoon of brown mustard to your favorite potato salad dressing for a zesty tang.

SHOPPING LIST

- fresh herbs • lemon
- rib-eye steaks
- brown mustard

ON HAND

- butter • red pepper flakes
- garlic • seasoned salt

INGREDIENTS

- 4 tablespoons butter, softened
- 2 tablespoons brown mustard
- 2 tablespoons chopped mixed fresh herbs, such as parsley, basil, chives, oregano or rosemary
- 1 tablespoon lemon juice
- 1 teaspoon red pepper flakes
- 2 cloves garlic, mashed to a paste
- 4 rib-eye steaks (about 8 ounces each, 1 inch thick)
- 1 teaspoon seasoned salt

SERVES **4**

COOKIN' *Express*

• To mash garlic quickly, first chop it into tiny pieces. Then use the handle of the knife to pound it into a paste.

Make Ahead

You can prepare the herb butter up to 24 hours ahead. Store it in the freezer until ready to slice and serve.

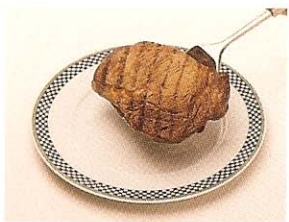
1 Combine butter, mustard, herbs, lemon juice, red pepper flakes and garlic in a small bowl; mix well.



2 Place butter mixture on a sheet of waxed paper; roll into a cylinder. Freeze until firm, about 20 minutes.



3 Meanwhile, preheat grill or broiler. Grill steaks for about 7 minutes. Turn; sprinkle each steak with some seasoned salt. Grill steaks for 7 minutes longer for medium, or until desired doneness.



4 Place steaks on a serving platter. Cut butter mixture into quarters and place a quarter on top of each steak.