

Featuring Tennessee Gourmet® Products

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Savory Rib Eye

2 (8 ounce) Rib Eyes	4 tsp. Extra Virgin Olive Oil (EVOO), divided
1 tsp. Tennessee Gourmet®, Savory Beef Rub	Salt and pepper to taste
2 bulbs garlic	

Pre-heat oven 400°F.

Rub the beef with Savory and allow to rest for about 30 minutes.

Rub each garlic bulb with one teaspoon EVOO and wrap in foil. Place on a baking sheet and roast for 15 to 20 minutes. Remove from oven and allow to cool.

Squeeze roasted garlic out and mash into a paste with a little salt and pepper. Slice a 3-inch pocket down the side of the rib eyes. Fill the pocket with roasted garlic.

Heat grill pan over medium high heat. Add remaining EVOO to pan. Sear steaks 3 minutes per side, and place in oven for 6 minutes for medium rare. Add a minute or two for each degree of doneness. Allow the steaks to rest for 10 minutes before serving.