

Prima live

An Epicurean Experience

Roasted Chile-Serrano Rib Eye Steak

Ingredients:

1/2 cup [Prima's Serrano Honey Vinegar](#)

1/2 cup [Prima's Roasted Chile Olive Oil](#)

1 Tbsp. sea salt

2 cloves garlic, minced

Fresh ground pepper to taste

4 - 8 to 10 oz. rib-eye steaks

Combine the salt, Serrano Honey Vinegar, garlic, and pepper. Slowly whisk in the Chipotle Olive Oil. Pour over the steaks. Cover and allow to marinate, refrigerated, for a minimum of 2 hours, or up to 6 hours.

Prepare a medium charcoal or gas grill, and cook to desired doneness. Allow to rest for 10 minutes before serving.

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