

BBQ Lemongrass Ribeye Steak

A good Asian steak always starts with a great marinade. Don't rush the marinating time. Allow the steak to marinate overnight to develop the flavor.

My family loves Thai-take out. Who doesn't? This Thai-inspired recipe is a perfect dish to satisfy my family's consistent craving for Thai take-out. Yours family will love it too.

Remember to let the meat rest for about 3 minutes before cutting it. This will allow the moisture to re-absorb and ensure your steak will be tender and juicy.

From brightness of lemongrass and ginger, this Thai-inspired Lemongrass Ribeye Steak pairs beautifully with my homemade coconut rice.

Serves **2-4** / Prep Time **10 min** / Cook Time **25 min** / Difficulty **Easy**



Ingredients:

- 1 Can Full Fat Coconut Milk
- 2 TBL Fish Sauce
- 1 TBL Brown Sugar
- Zest and Juice 1 Lime
- 2 garlic cloves
- 1 Small Stalk Lemongrass
- 1/2 inch thumb of fresh ginger
- 2 TBL Sambal
- 1 TBL Soy Sauce
- 2 lb Rib eye Steak

Directions:

1. Food process lemongrass, peeled ginger and garlic until well combined. Lemongrass breaks down easiest when chopped into 4-5 segments before processing.
2. Add the rest of the marinade ingredients and process until mixture is fully incorporated
3. Marinate steaks overnight
4. Cook over medium heat bbq according to personal preference of meat. I like medium well which typically takes 15-18 minutes
5. Allow meat to rest covered from 5-10 minutes and then slice against the grain and serve with coconut rice