



Angus Beef Ribeye with Black Pepper

Prep 10 m | Cook 10 m | Ready in 1 h 15 m

Ingredients

- 500 g – 750 g Angus beef ribeye
- 2 tbsp kosher sea salt
- 2 tbsp fresh crushed black pepper corns
- 1 tbsp crushed coriander seeds
- 1 tbsp onion powder
- 1 tsp garlic powder
- 1 tsp dried thyme
- 1 tsp paprika powder



Directions

1. Preheat grill to 200 degrees C (medium-hot).
2. Mix all the spices together and rub the ribeye. Grill the ribeye on the grill until golden brown. Take it off the grill and wrap in aluminium foil. Put this back on the grill on indirect low-medium heat and let it sit for approx. 25 minutes (core temperature of 54 degrees C).
3. Remove the ribeye from the grill and let it sit for approx. 15 minutes (in a warm surrounding)
4. Remove the ribeye from the foil and slice thinly.
5. Sprinkle some kosher sea salt on top before serving.

