

ED'S BEST RIB EYES

SERVES 10

In a baking dish, season steaks with Worcestershire and McCormick's Montreal Steak Seasoning.

Let steaks come to room temperature, approx 30 min. Prepare grill.

Sear steaks over medium-high heat on both sides. Transfer to lower or indirect heat and grill to desired temperature: 125° for rare or 130° for medium rare, approx 15–20 min.

Remove, loosely cover, and let rest for 10 min.

Slice and serve.

DEEDEE'S NOTES:

- Steaks may be seasoned an hour in advance and kept at room temperature, or up to 2 days in advance and refrigerated. We have also prepared further in advance by seasoning the steaks for 24 hours in the refrigerator and then freezing. Steaks should be brought to room temperature before grilling.
- This is our go-to and very favorite way to grill and serve steaks. It's easy, no-fail, and sure to please every time. Consider serving steaks with the seasoned butter mentioned on page 281 of your guide.

INGREDIENTS

5 boneless rib eyes, 1 inch thick

1¼ cups Worcestershire sauce

McCormick's Montreal Steak Seasoning