

# Charcoal Grilled Ribeye Steak

Serves 4

Prep Time: 2 minutes

Cook Time: 35 minutes

## Ingredients

Two 1 1/2-lb dry-aged bone-in ribeye steaks (about 2 inches thick, spinalis attached)

Olive oil, for brushing

Special Equipment:

Hardwood lump charcoal



## Method

1. Prepare a grill for indirect high heat. For a charcoal grill: Fill a chimney starter with hardwood lump charcoal and ignite. When coals are covered with white ash, dump them in an even layer on one half of grill, leaving other half of grill empty. Place grill grate in position. Preheat grill grate for 5 minutes. For a gas grill: Preheat all burners to high heat. Before grilling, turn half of burners off.
2. Pat steaks dry with paper towels. Lightly coat each steak with oil and season liberally with kosher salt (about 2 tsp) and freshly ground black pepper (about 1 tsp). Place steaks on unlit side of grill and cover grill. Cook, flipping over halfway through cooking, for about 30 minutes, or until center of steaks registers 110°F on an instant-read thermometer.
3. Place steaks directly over lit coals, and cook, turning as needed, for about 5 minutes, or until both steaks have a charred crust and an instant-read thermometer inserted into center of steaks registers 125°F to 130°F for medium-rare doneness. Set steaks aside to rest for 10 minutes.
4. Cut meat from bone and separate eye of ribeye (center piece of meat) from spinalis (outer piece of meat) by cutting through fat that separates the two pieces. Carve each separate piece across the grain and serve.

