

Chipotle-Serrano Rib-eye



1/2 Cup Honey-Serrano Vinegar
1/2 Cup Chipotle Olive Oil
1 tablespoon sea salt
2 cloves Garlic, Minced
fresh ground pepper to taste
4 - 8 to 10 oz. rib-eye steaks

Combine the salt, vinegar, garlic, and pepper. Slowly whisk in the chipotle olive oil. Place the steaks in a Zip-lock bag or in a single layer in a non-reactive pan or container. Pour the marinade over and massage it in to 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.

Serves 4

(Credit: VFC 7/6/13)