



*Brandon Rodgers'*

James Beard Nominated  
Best Chef of California

*Recipe*

# CHARCOAL- GRILLED RIBEYE

Brandt Beef Recipe Collection





## Recipe

### CHARCOAL-GRILLED RIBEYE



#### INGREDIENTS:

- 4, Brandt Beef Ribeye – boneless, 12oz.
- Kosher salt
- Black pepper – fresh milled
- Sesame/Scallion compound butter
- Chimney starter
- Newspaper
- BBQ lighter
- Heat safe BBQ gloves
- Hardwood briquettes
- Lump charcoal

#### EQUIPMENT:

- Ceramic BBQ (Green Egg, Komado Joe)
- Sheet pan with a rack

#### TECHNIQUE:

##### STEP 1

- Pull the steak from the fridge 1 hour before you want to grill it.

##### STEP 2

- 20 minutes before you want to cook, assemble your chimney.
- Place 2 sheets of loosely crumpled newspaper at the bottom.
- Fill the top with briquettes.
- Light the newspaper with BBQ lighter in 3 different spots.
- Once the briquettes have caught fire and the flame is coming out the top of the chimney, pour the briquettes out with a heat safe BBQ glove.
- Add 5-7 pieces of lump charcoal over the top.



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- Open up the valves to allow full oxygen exposure.
- Let the lump charcoal catch fire and go from black to embers.
- Scrub your BBQ grate clean.

#### STEP 3

- Place steaks on a sheet pan with a rack.
- Season deliberately with kosher salt on the surface of the steak.
- Flip it over and do the same.
- Freshly mill with black pepper.
- Flip it back over and do the same.

#### STEP 4

- Place the steaks on the grill at about 500-600°F.  
Close the lid.
- Cook for 2 min.

- Rotate steak on the same side to create hatch marks.  
Close the lid.
- Cook for 2 min.
- Flip the steak over.

#### STEP 5

- Cook for 2 min.
- Rotate steak on the same side to create hatch marks.  
Close the lid.
- Cook for 2 min.
- Remove from the BBQ and place on a sheet pan with a rack.

#### STEP 6

- Place sesame seed and scallion compound butter over the top of steak. Let it rest on top with steak.
- Serve after 3 minutes of resting.



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