

Juicy Ribeye Steak with Garlic Fries and Sweet Caramelized Onions

Perfectly Grilled Ribeye Steak with Rustic Fries & Caramelized Onions



OVEN
350°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 ribeye steak (1-inch thick) ?
- 2 large potatoes, cut into fries ?
- 1 large onion, thinly sliced ?
- 2 tbsp olive oil ?
- 2 tbsp butter ?
- 2 cloves garlic, minced ?
- 1 sprig fresh rosemary ?
- Salt & freshly ground black pepper, to taste ?

DIRECTIONS

- 1.** Prep the Steak: Let the ribeye come to room temperature (about 30 minutes). Season both sides generously with salt and black pepper to enhance that crusty sear.
- 2.** Cook the Rustic Fries: Heat oil in a deep fryer or heavy-bottomed pot to 350°F (175°C).
- 3.** Add potatoes in batches, frying until golden brown and crispy (about 4-5 minutes).
- 4.** Drain on paper towels and immediately season with salt and finely chopped rosemary.
- 5.** Caramelize the Onions: Melt butter in a skillet over medium heat.
- 6.** Add sliced onions and stir occasionally until deeply golden and soft, around 10-15 minutes.
- 7.** Add a pinch of salt to bring out their natural sweetness.
- 8.** Grill or Pan-Sear the Ribeye: Heat a cast-iron skillet or grill pan on high until smoking.
- 9.** Sear steak for 3-4 minutes per side for medium-rare (adjust time to your preference).
- 10.** During the last minute, add butter, garlic, and rosemary. Baste the steak by spooning the melted butter over it.
- 11.** Rest & Serve: Let the steak rest for 5 minutes before slicing to keep it juicy. Plate with fries and caramelized onions. Optional: Add a side of beer cheese dip for dipping the fries.

SWAPS & NOTES

Potatoes : Yukon gold or russet potatoes work best for fries.

You can also use sweet potatoes for a twist.

Ribeye Steak : Swap with NY strip or filet mignon if desired-just adjust cook time.

Butter Alternatives : Use ghee for a more nutty flavor or dairy-free butter for lactose intolerance.

TIPS FOR SUCCESS

Rest Your Meat : Don't skip resting-it locks in juices.

Double Fry for Crispiest Fries : Par-cook the fries, cool, then fry again for restaurant-quality crisp.

Use a Meat Thermometer : Medium-rare is 130-135°F for perfect doneness.

Use a splatter guard when searing indoors-it gets sizzling! ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/juicy-ribeye-steak-with-garlic-fries-and-sweet-caramelized-onions/>