

Perfect Grilled Ribeye Steak: Juicy, Flavorful & Easy

The Ultimate Grilled Ribeye Steak: Juicy, Flavorful, and Perfectly Cooked Every Time



TIME
30-60 min

TEMP
140°F

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Recipe Card

SAVE
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INGREDIENTS

4 (10-ounce) rib-eye steaks, boneless, about 1-inch thick, at room temperature
1 tablespoon kosher salt
1 teaspoon freshly ground black pepper
2 tablespoons fresh rosemary, finely chopped
... teaspoon garlic powder
2 tablespoons olive oil
1-2 tablespoons unsalted butter, cut into 4 small pats

DIRECTIONS

1. Preheat the Grill: Heat your grill (gas or charcoal) to high heat. You want it screaming hot to get a perfect sear and grill marks. Close the lid and let it preheat for at least 10-15 minutes.
2. Prepare the Seasoning Blend: In a small bowl, combine the 1 tablespoon kosher salt, 1 teaspoon freshly ground black pepper, 2 tablespoons finely chopped fresh rosemary, and ... teaspoon garlic powder. Stir everything together until well combined.
3. Season the Steaks: Brush each of the rib-eye steaks lightly with olive oil. This helps the seasoning stick and prevents the steaks from sticking to the grates. Sprinkle the prepared rosemary mixture generously and evenly over each side of the steaks, pressing gently to ensure the seasoning adheres well. Don't be shy - this is where the flavor comes from!
4. Grill the Steaks: Carefully place the seasoned steaks directly on the hot grill grates. Grill for 4 to 5 minutes on each side for medium-rare. For other doneness levels, adjust as follows:
5. Rare: 3-4 minutes per side (internal temp 125-130°F / 52-54°C)
6. Medium: 5-6 minutes per side (internal temp 135-140°F / 57-60°C)
7. Medium-: Well: 6-7 minutes per side (internal temp 145-150°F / 63-66°C)
8. Well-: Done: 7-8+ minutes per side (internal temp 155°F+ / 68°C+)
9. Remember: Use an instant-read thermometer for accuracy, inserting it into the thickest part of the steak, avoiding bone.

10. 5. Rest and Serve: Once cooked to your desired doneness, remove the steaks from the grill and place them on a cutting board or platter. Let them rest for 5 minutes. This critical resting period allows the juices within the steak to redistribute, ensuring a tender and juicy result. After resting, top each steak with a small pat (1 to 2 teaspoons) of unsalted butter. The butter will melt beautifully over the warm steak, adding extra richness. Serve immediately and enjoy your perfectly grilled ribeye!

SWAPS & NOTES

Steak Thickness: This recipe is optimized for 1-inch thick ribeyes.

If your steaks are thinner or thicker, you'll need to adjust grilling times accordingly.

Steak Cut: While ribeye is ideal, you can apply this seasoning and method to other well-marbled cuts like New York strip or sirloin .

Salt: Kosher salt is preferred for its coarser texture, which adheres well to the steak and helps form a crust.

TIPS FOR SUCCESS

Room Temperature Steaks: Letting steaks sit out for 30-60 minutes before grilling helps them cook more evenly from edge to center.

High Heat is Key: A screaming hot grill creates that desirable crust (Maillard reaction) and beautiful grill marks.

Don't Flip Too Soon: Let the steak develop a good sear before flipping.

It will naturally release from the grates when ready.

