

Italian Ribeye Steak



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

4 ribeye steaks

4 garlic cloves, finely minced

1~16oz bottle Fat Free Zesty Italian
dressing

1 large onion, diced

1/8t cayenne pepper

Place steaks in gallon size Zip~lock bag. Add all marinade ingredients and mix well.

Refrigerate at least 4 hours. Remove Zip~lock from refrigerator and allow to sit at room temperature 30 minutes.

Remove steaks from marinade and reserve marinade. Cook steaks on pre~heated grill until you reach desired doneness.

While steaks are cooking, pour marinade in saucepan and heat until boiling. Reduce heat and simmer 10 minutes. Serve marinade on the side and use as a dipping sauce.

Debbie Spangler ~ Certified Personal Chef

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