



WILD. NATURAL. SUSTAINABLE.

Char-Grilled Fossil Farms Bison Ribeye with Chimichurri

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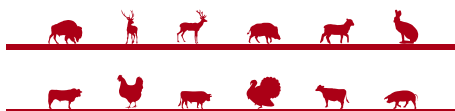
Ingredients

2, ten to twelve oz. [Fossil Farms Bison Ribeye Steaks](#)
Canola Oil
Kosher Salt
Black pepper
1 cup water
1 tbsp. kosher salt
1 head garlic, minced
1 cup packed Italian parsley
½ cup fresh oregano leaves
½ cup packed cilantro leaves
2 tsp red chili flakes
¼ c good quality red wine vinegar
½ c good quality extra-virgin olive oil

Directions for Chimichurri

Make chimichurri sauce at least 4 hours before serving. Dissolve kosher salt into 1 cup hot water. Pop in the refrigerator to chill while preparing the rest of the recipe. Peel and separate head of garlic into individual cloves. Mince and add to a small mixing bowl with chili flakes. Finely chop all herbs being careful not to chop too much, as the herbs will bruise and turn black. Add to bowl. Whisk in red wine vinegar and olive oil. Store in an airtight container until ready to use. Makes 1 pint.

Pull steaks out to temper. It will allow for more even cooking. Set up a charcoal grill for direct heat. You want to be able to hold your hand above the grate for only 2 seconds. It needs to be mediumhigh but not so white hot that it will burn your steaks. Brush steaks with canola oil. Liberally season steaks with salt. Cook steaks 4-5 minutes per side, allowing for a good char on the outside. Don't touch it! Allow steaks to rest for at least 10-15 minutes before slicing and serving. Finish steaks with a few grinds of fresh black pepper (black pepper burns at high heat so it's best to add after) and a healthy spoonful of chimichurri sauce.



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