



Counter to Table Recipes

FROM THE CHEF'S CORNER

Recipe: MIESFELD'S HEART-SHAPED RIBEYE'S

Date: JAN. 2025

Ingredients:

1 or 2 Miesfeld's Heart-Shaped Ribeye's
2 Tbsp. Olive Oil
2 Tsp. Kosher Salt
1 Tsp. Cracked Black Pepper
1 Tbsp. Fresh Thyme or Rosemary, chopped
2 Cloves Garlic, minced

For the Red Wine Pan Sauce:

1 Tbsp. Unsalted Butter
1 Small Shallot, minced
½ Cup Red Wine
½ Cup Beef Broth
1 Tsp. Fresh Thyme Leaves

Suggested Sides:

Mashed Potatoes or Roasted Potatoes
Sautéed Green Beans or Asparagus

MIESFELD'S

Directions:

- 1. Preheat and Prepare:** Preheat your oven to 400°F. Remove the ribeyes from the refrigerator and let them rest at room temperature for 30 minutes. This ensures even cooking.
- 2. Season the Ribeyes:** Pat the steaks dry with a paper towel. Rub with olive oil, then season generously with salt, pepper, and fresh thyme or rosemary.
- 3. Sear the Steaks:** Heat a cast-iron skillet over medium-high heat until hot. Sear the steaks for 3 minutes per side to achieve a golden-brown crust.
- 4. Finish in the Oven:** Transfer the skillet to the oven and roast for 5-7 minutes, or until the internal temperature reaches 130°F for medium-rare. Remove from the oven, tent with foil, and let rest for 5 minutes.
- 5. Make the Red Wine Sauce:** While the steaks rest, use the same skillet to make the sauce. Add butter and shallots, cooking over medium heat until softened. Pour in red wine and beef broth, stirring to deglaze the pan. Simmer until the sauce reduces by half, about 5 minutes. Stir in fresh thyme before serving.
- 6. Serve with Love:** Plate the ribeyes and drizzle with red wine sauce. Pair with your favorite sides, like creamy mashed potatoes and sautéed green beans, for a meal as unforgettable as your Valentine's.