

Kiawe-Smoked Grilled Ribeye with Garlic Herb Butter



Ingredients:

- 1–2 ribeye steaks (1-inch thick)
- 1 tsp Kiawe Smoked Sea Salt
- 1/2 tsp black pepper
- 2 tbsp olive oil

Garlic Herb Butter:

- 4 tbsp unsalted butter, softened
- 1 clove garlic, minced
- 1 tsp chopped parsley
- 1/2 tsp Kiawe Smoked Sea Salt

Instructions:

1. Pat steaks dry, then rub with olive oil, Kiawe salt, and pepper.
2. Grill over medium-high heat 4–5 mins per side (for medium rare), then rest 5 minutes.
3. Mix herb butter ingredients and top each steak with a dollop just before serving.

The Kiawe salt deepens the sear and pairs perfectly with the umami of grilled beef.