

# ROTISSERIE RIBEYE - 12 wz.

7/11/2024

Plate: 11.75" Blue Round Plate w/ 2.5oz S.S. Ramekin

To Go: 3 Compartment

## STEP #1: INGREDIENTS

**1 each** [Rotisserie Ribeye Portion](#)

**8 shakes** [Salt & Pepper Seasoning](#) - 4 shakes per side

## STEP #2: INGREDIENTS

**To Glaze** **Cooked Melted Butter**

## SETUP / GARNISH

**2 vz** **Tiger Sauce**

**2 each** **Choice of Sides**

## STEP 1: TO COOK

1. Place a deli sheet in your hand, and place the ribeye portion on the deli sheet.
2. Add 4 shakes of Salt & Pepper seasoning evenly to one side of the ribeye portion.
3. Place the ribeye on the grill seasoned side down at a 45 degree angle.
4. Add 4 shakes of Salt & Pepper seasoning evenly to the other side of the ribeye.
5. Grill until score marks appear, then rotate 90 degrees on the grill. Do not flip.
6. **Grill to half of the desired degree of doneness, then flip.**

## STEP 2: TO COOK

1. Cook until the desired degree of doneness is reached.
2. Glaze the top side of the ribeye with **cooked** melted butter, and immediately remove the ribeye from the grill.

**NOTE: Do not use the same butter used to brush on raw items.**

## SET UP / GARNISH

**Reference the attached pictures for plating setup & garnishing.**

**NOTE: Place the ribeye on the center of the plate.**

**NOTE: Place the ramekin of Tiger Sauce above the tail of the ribeye.**

**NOTE: Both sides items are served on the plate.**

