RIB-EYE STEAK WITH BLUE CHEESE BUTTER

EQUIPMENT

Grill plate
Food processor

INGREDIENTS

- 4 oz. Point Reyes blue cheese or other favored brand at room temperature
- 4 oz. cream cheese room temperature
- 4 oz. unsalted butter room temperature

DIRECTIONS

1. Place blue cheese, cream cheese, and butter in the bowl of a food processor and blend until well creamed together. Remove from bowl and place on a large sheet of parchment paper spreading lengthwise. Roll paper and contents into a tight tube. Refrigerate until firm.
2. Remove steaks from refrigerator at least 30 minutes before cooking.
3. Salt the steaks and brush grill with oil. Grill the steaks 3 1/2-5 minutes per side turning once for medium.
4. Top with a slice of blue cheese butter.

Enjoy with Beringer Cabernet Sauvignon!

PAIRS WELL WITH

BERINGER CABERNET SAUVIGNON NAPA VALLEY