

Betty's Grilled Ribeye Steak with Onion-Cheese Topping



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In this video, Betty demonstrates how to make Grilled Ribeye Steak with Onion-Cheese Topping. The steaks are grilled on an outdoor grill and then topped with French fried onions and shredded cheese. They are returned to the grill for a short time to melt the cheese and blend the flavors.

Ingredients:

(2) 1-pound bone-in ribeye steaks

Salt, to taste

freshly ground black peppercorns, to taste

2 tablespoons extra virgin olive oil

French fried onions (enough to cover the steaks in one layer)

Shredded or chopped cheese of your choice (I used shredded cheddar on one steak and feta cheese on the other.)

Remove steaks from refrigerator and let stand at room temperature for about one-half hour. Salt on both sides, to taste. Grind fresh, black peppercorns on both sides, to taste. Spread both sides with olive oil (using about 2 tablespoons of olive oil). Place the two steaks on a hot grill and watch carefully as they cook, turning once with tongs, and checking occasionally for doneness. When steaks are done to your liking, place a layer of French fried onions in a single layer over the top of each steak. Over the onion rings, sprinkle a generous amount of cheese. (We used shredded cheddar on one steak and feta cheese on the other steak.) Let the steaks remain over heat for just a minute or so, until the cheese melts and the flavors are blended. Serve immediately! I served mine with Deep-Fried mashed Potato Balls, Basic Garlic Bread, steamed vegetables, Rebecca Ruth Style Bourbon Balls, and a fantastic glass of iced tea. Rick and I really enjoyed the meal! I hope you enjoy it, too! Love, Betty ♥

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