

# Betty's Grilled Ribeye Steak with Thyme-Caramelized Onions



Uploaded on 9 Sep 2010

In this video, Betty (with Rick's help) demonstrates how to make Grilled Ribeye Steak with Thyme-Caramelized Onions. The steaks are two 1-pound bone-in ribeye steaks, and the onions are caramelized and flavored with thyme. My Quick Tip 78 will demonstrate how to caramelize onions, although the method is incorporated into this video, as well.

2 ribeye steaks (I used two 1-pound bone-in ribeye steaks and did not trim any excess fat. You may choose a different cut of steak and/or a different size; just adjust the seasonings and cooking times.)

1 large onion (I used Vidalia, but you may use any type of onion.)

1 tablespoon extra virgin olive oil

1 ½ teaspoons sugar

2 tablespoons fresh thyme, chopped

salt, to taste

freshly ground black peppercorns, to taste

olive oil for coating steaks

About 1 hour before grilling your steaks, get 2 steaks out of the refrigerator and place them in a platter or tray, letting them come up to room temperature. In the meantime, you can start caramelizing your onions. Chop one large onion into cubes of desired shape and size. Heat 1 tablespoon olive oil in a deep skillet over medium heat and add chopped onion. Sprinkle 1 ½ teaspoons sugar over chopped onions. Stir well to combine. Reduce heat to low, and cook, stirring often, for 35 to 40 minutes. When your onions are browned and clear, add 2 tablespoons chopped thyme, and cook over low heat for about 5 to 10 additional minutes. Turn off the heat and let the onions sit in the skillet until your steaks are done. At that point, remove the thyme-caramelized onions and place in a nice serving bowl. After you have added your thyme seasoning to your caramelized onions, prepare your steaks for grilling. Salt both sides, to taste. Grind fresh black peppercorns over both sides of steak, and drizzle olive oil over both sides of steak. Work the seasonings and oil in with your hands. Place the prepared steaks on a hot outdoor grill. (You may broil these in the oven or sauté them in a skillet, if you do not have an outdoor grill.) Cook to desired doneness, generally about 10 to 12 minutes, using tongs to turn. Remove steaks from grill and place on a nice serving platter. Serve immediately, topped with Thyme-Caramelized Onions. I used Herbed Corn on the Cob and Cheddar-Topped Baked Tomatoes to accompany the Grilled Ribeye Steaks with Thyme-Caramelized Onions. Plus, I added Chocolate Lava Cake and, of course, a glass of iced tea! I hope you enjoy this meal! Love, Betty ♥♥♥♥♥