

Betty's Grilled Ribeye Steak with Parsley Butter Sauce



Published on 16 Nov 2012

In this video, Betty demonstrates how to make Grilled Ribeye Steak with Parsley Butter Sauce, inspired by the new WIGS series, "Audrey," which you can find at <http://www.youtube.com/wigs>. WIGS is the #1 channel for scripted drama on YouTube, bringing you high-end, original series, short films, and documentaries, all starring female leads. The "Audrey" series premiered on October 29, 2012 and has had new episodes on Mondays and Fridays, with its series finale today, November 16, 2012. The "Audrey" series will still be available for viewing on the WIGS channel.

Ingredients (for a 1 pound ribeye steak):

Parsley Butter:

½ stick (1/4 cup) butter, softened

1 minced clove of garlic, toasted

1 tablespoon minced fresh parsley

½ teaspoon salt

dash of ground black pepper

Mix all ingredients in a small bowl until smooth. Set aside at room temperature while preparing steak.

Ribeye Steak:

a 1-pound ribeye steak

ground coarse sea salt, to taste

ground fresh black peppercorns, to taste

Heat a skillet on stove top over medium heat until very hot. Prepare ribeye steak, by blotting it dry with a paper towel and grinding coarse sea salt and fresh black peppercorns over all outer surfaces, to taste. Place steak in hot skillet and sear over medium heat for a few minutes on each side, until nice and brown. Meanwhile, start heating an electric kitchen grill to medium heat. (You may use an outdoor grill, if you prefer.) When steak is seared on both sides and kitchen grill is hot, transfer steak to grill. Insert a meat thermometer that allows you to monitor the temperature of the steak. When the thermometer is at 145 degrees (F), the steak is at medium doneness. This will take about 10 minutes. Take your steak up earlier, if you like it rare, or later, if you like it well-done. Place it on a nice serving plate. Spread about 1 tablespoon of Parsley Butter on top side, then turn over and spread about 1 tablespoon of Parsley butter on other side. Tent with aluminum foil and let rest for 10 minutes. Remove aluminum foil and serve immediately. Enjoy! (Don't forget to visit <http://www.youtube.com/wigs> to see "Audrey!") --Betty :)

"Audrey" is written by Leah Rachel and is directed by Betty Thomas (John Tucker Must Die, Alvin and the Chipmunks 2, Only You, The Brady Bunch Movie, Private Parts, Dr. Dolittle, 28 Days, I Spy).

"Audrey" stars Kim Shaw (She's Out of My League, I Just Want My Pants Back, Did You Hear about the Morgans?) and Arielle Kebbel (90210, Think Like a Man, American Pie Presents : Band Camp, John Tucker Must Die, Vampires Suck, Aquamarine).

There are many more writers, actors, directors, and producers who contribute to the WIGS Channel.

(Note: "Audrey" contains explicit language and content that are not appropriate for youngsters.)