



THE R+R SHOW

EPISODE 5: CHARBROILED RIBEYE

Bacon Blue Cheese Crust

Bacon, chopped	½ cup
Blue cheese	1 cup
Butter	½ cup
Chive, chopped	¼ cup
Thyme, picked and chopped	1 Tbsp.
Worcestershire sauce	1 Tbsp.
Black pepper	1 Tbsp.
Garlic, chopped	1 Tbsp.

1. Mix everything in a bowl and stir until fully incorporated.
2. Set aside in the fridge.

Bourbon Sherry Reduction

Soy sauce	¼ cup
Sherry vinegar	¼ cup
Bourbon	½ cup
Honey	¼ cup
Sugar	¼ cup
Dried figs	4 ea.
Sprig of thyme	1 ea.

1. Put all ingredients in a small sauce pot and reduce until the sauce coats a spoon.
2. Strain through a fine mesh strainer and let cool.

Mushroom Hash

Mixed mushrooms, chopped	4 cups
Shallots (large)	3 ea.
Garlic cloves, sliced thin	4 ea.
Parsley, chopped	¼ cup

1. Toss all ingredients together in a bowl.

For the Dish

14 oz. Prime Ribeye 2 ea.

1. Turn the oven to 350 degrees and heat a cast iron pan to medium-high heat.
2. Season the steak with salt and pepper.
3. Put a little canola oil in the cast iron and add the steak. Sear hard on both sides and finish in the oven until you reach your desired internal temperature.
4. Add the blue cheese crust on top of the steak, remove from the pan, and let it rest.
5. In the same pan, sauté your shallots, garlic, and mushrooms in the fat from the steak, and season with salt and pepper.

Plate Up

1. Place steak in the center of the plate, spoon the mushrooms on, and drizzle with bourbon reduction. Enjoy!

Herbal Old Fashioned

makes 1 cocktail

Knob Creek Rye	2 oz.
Thyme-honey syrup	½ oz.
Lemon bitters	2 dashes
Fresh thyme	as needed
Lemon	1 ea.

1. First, infuse the rye with chamomile tea and thyme. Add tea to alcohol at a ratio of 4 oz. loose tea or 4 tea bags to 750 ml. alcohol. Add four sprigs of thyme per 750 ml. alcohol. Stir occasionally and let sit for four hours at room temperature, then double strain.
2. Combine the rye, syrup and bitters, and stir over ice.
3. Strain over fresh ice.
4. Express a lemon peel over the drink and on the rim of the glass.
5. Garnish with the lemon peel, fresh thyme, and a honey wand if available.

Thyme-Honey Syrup

Sugar	½ cup
Honey	½ cup
Water	1 cup
Fresh thyme	10 sprigs

1. In a small saucepan, combine sugar, honey and water. Heat the mixture over medium-high heat, stirring occasionally until sugar dissolves.
2. Add the thyme and steep for 30 minutes.
3. Remove the thyme. Strain the syrup through a fine mesh sieve and store in a glass jar in the refrigerator.