

Maple-Rubbed Rib Steaks

Recipe By Rivky Kleiman



Cooking and Prep:  1
h 20 m

Serves:  4

Contains:  

Preference: Meat

Difficulty: Easy

Diet: Low Carb

Source: Family Table by
Mishpacha Magazine

There isn't much that compares to a rib steak that is prepared properly. This rub is the perfect way to enhance and not overpower the natural flavors of your meat.

Ingredients (9)

Main ingredients

- 4 rib steaks, with bone or boneless
- 1/4 teaspoon onion powder
- 1/2 teaspoon garlic salt
- 1/4 teaspoon Gefen Cumin
- dash black pepper
- 1/4 teaspoon smoked paprika

- 1/4 teaspoon basil
 - 1 tablespoon Gefen Soy Sauce
 - 1 tablespoon Gefen Maple Syrup
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Start Cooking

Marinate

1. Combine all ingredients except the steaks in a small bowl.
2. Rinse steaks and pat dry. Arrange in a baking pan. Cut shallow slits in a crisscross into the meat. Pour rub over rib steaks, smearing each steak well. Allow to marinate for one hour on the counter.

Grill

1. Spray or grease grates, then preheat grill to high. Grill steaks for three minutes on one side. Turn over and grill until steak reaches desired doneness.
2. Remove to platter. You can drizzle an additional tablespoon maple syrup over the steaks at this point. Allow to stand three to five minutes to allow juices to flow.

Note:

For a 1-inch steak, grill six to eight minutes for rare, and 8–10 minutes for medium doneness. For a 1 and 1/2-inch steak, grill 8–10 minutes for rare, 8–10 minutes for medium. You can check for doneness by pressing on the meat. Rarer meat has a spring to it. The more well done, the firmer the meat will be to your touch.

Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.