

grilled steak with herb butter

RECIPE COURTESY OF MEGAN MITCHELL

INGREDIENTS:

- 1 pound Yukon gold potatoes (about 4 medium potatoes)
- Kosher salt
- Vegetable oil
- Freshly cracked black pepper
- ¼ cup (1/2 stick) unsalted butter
- 1 garlic clove, grated or minced
- 1 tablespoon minced fresh rosemary
- 2 ears sweet corn
- 5-6 dill sprigs, for the potatoes
- 1 pound bone-in rib eye steak, about 1-inch thick
- 1 large rosemary sprig, for basting
- Flaky sea salt, such as Maldon

ACTIVE TIME:

45 minutes

TOTAL TIME:

50 minutes

EASE OF PREPARATION:

Easy

YIELD:

2 servings

INSTRUCTIONS

1. Place the potatoes in a medium saucepan and cover with cold water by at least 1 inch. Add 2 teaspoons of salt. Bring to a boil over medium-high heat then reduce to medium-low and simmer until the potatoes can be easily pierced with the tip of a paring knife, 20 to 25 minutes.
2. Drain and let cool slightly. Cut the potatoes in half and transfer to a bowl. Drizzle with 1 tablespoon oil, sprinkle with salt and pepper, and toss to coat.
3. Preheat your grill to medium-high heat, about 425°F. If using a charcoal grill make sure to keep one side cool and one side hot. If using a 3-burner gas grill only light 2 sides, leaving the right or left side off. Clean and oil your grill grates.
4. In a small grill-safe saucepan (such as cast iron), combine the butter, garlic, minced rosemary, and a pinch of salt and pepper. Place on the cool side of the grill to melt the butter and keep the mixture warm. If it gets too hot or starts to bubble and brown, remove it from the grill.
5. Start by cooking the corn since it will take the longest. Place the corn on the hot side of the grill and cook until all sides have grill marks, 8 to 10 minutes, turning the corn every 2 to 3 minutes.
6. About 3 to 4 minutes after you add the corn, place the potatoes cut side down on the hot side of the grill and grill until you see grill marks, about 2 minutes. Flip and cook for 2 minutes more. Transfer to a clean bowl. Pull small fronds of dill from the sprigs and sprinkle them over the potatoes. Sprinkle with more salt and pepper.
7. Liberally season both sides of the steak with salt and pepper.
8. At this point the corn should be done, so move it to the cool side to keep warm while you grill the steak. Clean and oil the grates again before adding the steak.
9. Add the steak to the hot side of the grill. Close the lid and cook for 1 to 2 minutes, then rotate the steak 90 degrees, close the lid, and cook for 1 to 2 minutes longer. Flip the steak and use the rosemary sprig to baste the grilled side with the warm garlic butter. Close the lid and cook for 1 to 2 minutes longer. Baste again, then rotate the steak one last time and cook 1 minute more for medium rare or until it reaches the preferred doneness.
10. Transfer the steak to a cutting board and let rest 5 to 7 minutes. Place the rosemary sprig on the grill and char, 1 to 2 minutes.
11. To serve, cut the steak away from the bone. Cut the meat into 1/2-inch-thick slices. Divide the steak, corn, and potatoes between 2 plates. Drizzle the steak with garlic butter and add half of the charred rosemary sprig to each plate. Serve immediately.