



Chipotle-Serrano Rib-Eye Steak

Ingredients:

Four 8-10 oz. Rib-eye steaks

1/2 cup B&V Serrano Honey Vinegar

1/2 cup B&V Chipotle Olive Oil

1 Tbsp. h.e.r.b Steakhouse Seasoning

Directions

Combine vinegar and Steakhouse Seasoning. Slowly whisk in olive oil.

Place steak in a zip lock bag or in a single layer non-reactive pan or container. Pour the marinade over the steaks and massage marinade into steaks. Cover and refrigerate, allow in marinade for a minimum of 2 to 6 hours.

Prepare a medium charcoal or gas grill and cook to desired doneness.

Allow to rest for ten minutes before serving.

Serves 4.