

**OVERALL time: 80 mins**

## Ribeye steak with Smokehouse BBQ butter

Beef steak is a treat any day of the week, but you can elevate it from good to sublime in a flash. How? By topping your steak with a cheeky BBQ compound butter! This butter is packed with smokey flavour care of our versatile **Cape Herb & Spice Smokehouse BBQ Rub**, plus garlicky aromatics and herbal freshness. It's so easy to make and will keep in the fridge for a good ten days, or for a few months in your freezer.

In fact, double up on the recipe and make a second one to keep in the freezer. You can whip it out and slice off a round or two whenever you want to jazz up dinner. Because this **Cape Herb & Spice Smokehouse BBQ** butter isn't good just on steak, it's great on pork, fish, chicken and steamed veggies like broccoli and green beans.

Metric

**Number of servings : 4**

### ingredients

#### For the Smokehouse BBQ butter

- 250 g unsalted butter, at room temperature
- 45 ml chives, finely sliced
- 45 ml parsley, finely chopped
- 45 ml bottled piquant peppers (Peppadews), finely chopped
- 15 ml **Cape Herb and Spice Smokehouse BBQ Rub**
- 1 plump clove garlic, finely chopped

#### For the steak

- 6 ribeye beef steaks
- **Cape Herb and Spice Atlantic Sea Salt - Ceramic**
- **Cape Herb and Spice Extra Bold Black Pepper**
- 30 ml vegetable oil
- 15 ml unsalted butter

# THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 20 mins | COOKING TIME: 60 mins**

Start by making the BBQ butter. Simply stir all the ingredients for the butter together. Spoon the butter in a strip down the middle of a 30cm piece of baking paper (wax paper is too flimsy for this.)

Fold the baking paper over the butter, tuck it in tight and roll it to form a round log. Twist the ends of the baking paper to close it and place in the fridge to harden.

To make the steak, lightly grind over salt and pepper. Heat a thick base non-stick frying pan, add the oil and butter and fry steak until done to your liking. *(Cook's note: don't overcrowd the pan as the steak will not brown, rather cook the steak in two batches.)*

Top cooked steak with 1cm thick rounds of Smokehouse BBQ butter while piping hot.

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