



THE MEAT HOUSE: 30 Minute Recipe

Your Neighborhood Butcher

BALSAMIC GLAZED RIB EYE WITH ASPARAGUS

Serves: 4

- 2 (14 oz.) boneless rib eye steaks – 1 ½" thickness
- 1 cup balsamic vinegar
- 3 teaspoon dried rosemary
- 3 cloves garlic – crushed
- 1 tablespoon brown sugar
- EVOO
- 2 bunches asparagus
- ½ teaspoon coarse kosher salt
- ½ teaspoon freshly ground pepper
- 1 bag salad greens
- 4 oz. gorgonzola cheese – crushed

Instructions

In a small sauce pan, bring vinegar, rosemary, garlic and sugar to a boil over high heat. Boil approximately 8 minutes, or until glaze is thick and syrupy, then reduce by half. Let cool and discard rosemary and garlic from glaze. Pour remaining mixture into a small cup to be used for basting. Bring grill to medium heat and lightly brush grill rack with vegetable oil. Lightly coat steaks and asparagus with olive oil and sprinkle each with the salt and pepper. Grill steaks per side to desired doneness. When turning steaks, liberally brush glaze on flipped side. Grill asparagus for approximately 4 minutes, turning once until stalks are nicely marked. Transfer steaks and asparagus to cutting board and let stand for 5 minutes before slicing. Prepare salad by tossing salad greens with 2 tablespoons of extra virgin olive oil and season with salt and pepper. Divide greens equally onto four plates. Place cut steak slices beside greens. Lay asparagus across top of salad and sprinkle with gorgonzola cheese. Drizzle remaining glaze around plate and serve.



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www.TheMeatHouse.com