

Beef, Grill

Grilled Ribeye Steaks with Smoked Tomatoes

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Servings: 4

Preparation Time: 20 minutes

Grill Time: 16 minutes

2 cups hickory or oak wood chips

2 teaspoons paprika

1 teaspoon Kosher salt

1/2 teaspoon ground sage

1/4 teaspoon garlic powder

1/4 teaspoon dry mustard

1/4 teaspoon ground black pepper

4 (2 1/2 to 3 lb total) boneless beef ribeye steaks, cut 1-inch thick

8 small heirloom, Campari or Roma tomatoes, halved

12 green onions, trimmed

Soak the wood chips in enough water to cover for at least one hour before grilling.

In a small bowl, combine the paprika, salt, sage, garlic powder, dry mustard and pepper. Set aside 1/2 teaspoon of the spice mixture.

Sprinkle the remaining spice mixture over the steaks. Rub the spices over both sides of the steaks.

Drain the wood chips.

FOR A CHARCOAL GRILL: Arrange medium-hot coals around a drip pan. Sprinkle wood chips over the coals. Place the steaks on the grill rack over the drip pan.

FOR A GAS GRILL: Preheat the grill. Reduce heat to medium. Add the wood chips to the grill according to manufacturers directions. Adjust for indirect cooking. Place the steaks on the grill rack over the burner that is turned off.

Cover and grill. (16 to 20 minutes for medium,-rare - 145 degrees), (20 to 24 minutes for medium - 160 degrees) turning once halfway through the grilling.

Sprinkle the tomatoes with the reserved spice mixture.

Place the tomatoes, cut sides up, on the grill rack over the drip pan and the green onions on the grill rack over the coals for the last 8 to 10 minutes of grilling time, turning the onions once.

Let the steaks stand for 5 minutes before serving.

Serve with the tomatoes and green onions.

Per Serving (excluding unknown items): 19 Calories; trace Fat (9.7% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 478mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fat.