

## **Executive Chef Bruno Massuger- Newport Dunes Back Bay Bistro**

*Recipe courtesy of Executive Chef Bruno Massuger*

### **Grilled Rib Eye Steaks with Parsley Maitre d'Butter**

#### **Ingredients:**

For The Steaks:

-Four- 1 pound Rib Eye Steaks (Prime or Angus)

For The Parsley Maître D' Butter:

-¼ Pound Sweet Butter (softened)

-1 Tablespoon Chopped Parsley

-1 Tablespoon Chives

-1 Garlic Clove

-1 Teaspoon Pernod

-1 Teaspoon Cognac

-Salt & Pepper to taste

#### **Directions:**

-Mix all the Parsley Maitre d'Butter ingredients together and roll in plastic wrap to form a sausage shape. Please in the refrigerator to harden.

-Prepare Mesquite BBQ grill on medium to high heat.

-Rub generous amount of kosher salt and roasted black pepper onto the steaks.

-Grill to your liking.

-Slice the Maître d' Butter into silver dollars. Allow to melt on steak for a last moment finish.