

Bone-In Ribeye Steak

Ingredients:

- Four 1-1 1-1/2" thick bone-in rib eye steaks
- olive oil
- kosher salt
- freshly milled black pepper

Directions:

Preheat one half of outdoor grill. Remove steaks from refrigerator at least one half hour before cooking. Brush steaks with olive oil and season generously with salt and pepper. Place steaks on hot side of grill and cook 2-4 minutes per side until nicely charred. Move steaks over to the unheated side of grill, close the cover and continue cooking for 6-10 minutes for desired doneness. Remove steaks when an instant read thermometer registers 120-125 degrees F for medium-rare. Let steaks rest, tented with foil, for 5-10 minutes while finishing accompaniments. Serves 4 people.



Broccoli-Cheddar Stuffed Baked Potatoes

Ingredients:

- 4 large Idaho potatoes
- 4 tbsp. butter
- 3 scallions, chopped
- 1/2 10oz. pkg. frozen, chopped broccoli, squeezed dry
- 1/2 cup grated white cheddar cheese
- 1/3 cup ranch dressing
- 1 tbsp. grated parmesan cheese
- 1 tbsp. fresh parsley, chopped
- kosher salt & freshly milled black pepper to taste
- 2 tbsp. olive oil

Directions:

Preheat oven to 425 degrees F. Wash potatoes and poke with a knife to pierce skin. Run through one cycle for baked potatoes in microwave oven and finish baking in regular oven until tender, about 40 minutes. While potatoes are cooling for a few minutes melt 2 tbsp. butter in a small sauté pan and sauté the chopped broccoli and chopped scallions for 2 minutes. Cut the top 1/3rd off of potatoes lengthwise and carefully scoop out the hot potato without piercing the skins. Mash the pulp by hand in a bowl and mix in chopped broccoli, scallion, ranch dressing, grated cheddar and season to taste with salt and pepper. Brush the outside of potato skins with olive oil and stuff them evenly with the potato-broccoli-cheese mixture. Melt the remaining butter and drizzle over the stuffed potatoes. Sprinkle lightly with the grated parmesan cheese, place on baking sheets and bake at 425 degrees F until nicely browned...about 15-20 minutes. Sprinkle with fresh chopped parsley and serve with the rib-eye steaks.