

Rib-Eye Steaks with Roquefort Butter

by Draeger's Dan & Kathleen Taggart

Difficulty: Easy | Prep Time: 20 min | Serves 6

- 4 tablespoons unsalted butter, room temperature
- 2 ounces Gorgonzola, room temperature
- 6 rib-eye steaks, at least an inch thick
- Coarse kosher salt
- Freshly ground black pepper



Compound butters are a very simple way to enhance a fine piece of meat. They can be made well in advance and they freeze well. We recommend grilling thick steaks. There will likely be leftovers unless you have some very hearty eaters, but this provides the basis for some great weeknight dinners.

Mix the butter and cheese together either with the tines of a fork or in a food processor. Form the compound butter into a log. Wrap in plastic wrap and place in refrigerator or freezer.

Heat the grill to hot. Trim any unwanted fat from the steaks to avoid flare-ups. Sprinkle both sides of steaks with salt and pepper. Place steaks on hot grill. Turn after 3 to 4 minutes and continue to grill until an instant-read thermometer reads 120 to 125 for medium rare. Remove the steaks from the grill and place on warm plates.

Slice the log of compound butter into 6 -½ inch “coins” and place one on each of the steaks. There will be extra butter which can be re-frozen. Serve immediately with steak knives.

Variations: Add fresh herbs (2 teaspoons finely chopped thyme or rosemary) or a couple of dashes of hot sauce to the compound butter.