

CURTIS STONE

Grilled Rib-Eye Steaks and Green Beans with Roasted Tomato Vinaigrette and Chili-Gorgonzola Butter

This is one of my favorite ways to serve rib-eye steak. The richness of the blue cheese butter melting into the grilled steaks is balanced by the tangy vinaigrette. Roasting the tomatoes enhances their sweetness, and grilling the green beans brings a new twist to these dinnertime favorites. Place them crosswise on the cooking grate or use a grill basket to contain them. Baked potatoes make a classic side dish.

Serves: 4

Prep Time: 15 minutes

Cook Time: 45 minutes

Make-Ahead: The butter can be made up to 1 day ahead, covered, and refrigerated; bring to room temperature before using. The vinaigrette can be made up to 8 hours ahead and set aside at room temperature.

Ingredients

Gorgonzola Butter:

3 1/2 ounces Gorgonzola cheese, crumbled (1 scant cup), at room temperature

3 tablespoons unsalted butter, at room temperature

1 teaspoon chili powder

Kosher salt and freshly ground black pepper

Roasted Tomato Vinaigrette:

8 ounces cherry or grape tomatoes, halved

1 tablespoon olive oil

Kosher salt and freshly ground black pepper

1/2 cup extra-virgin olive oil

1/4 cup red wine vinegar

1/4 cup coarsely chopped fresh basil

2 tablespoons finely chopped shallots

2 teaspoons finely grated lemon zest

2 bone-in rib-eye steaks (each about 1 pound 6 ounces and 1 1/2 inches thick)

1/4 cup olive oil

PROJECT: Curtis Stone What's For Dinner?, 2013

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APPROVED BY:

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Kosher salt and freshly ground black pepper

8 ounces green beans, trimmed

Method

To make the Gorgonzola butter:

1. In a medium bowl, gently stir the Gorgonzola cheese, butter, and chili powder together. Season to taste with salt and pepper.

To make the vinaigrette:

2. Preheat the oven to 400°F.
3. In a medium bowl, toss the tomatoes with the 1 tablespoon olive oil to coat. Spread on a rimmed baking sheet and season with salt and pepper. Roast for about 25 minutes, or until they are golden brown. Let cool.
4. Drain the tomato cooking juices into a medium bowl. Transfer the tomatoes to a cutting board and finely chop them. Add to the cooking juices, then stir in the extra-virgin olive oil, vinegar, basil, shallots, and lemon zest. Season to taste with salt. Cover and set aside.

To grill the steaks:

5. Prepare an outdoor grill for medium-high cooking over direct heat.
6. Coat the steaks with 2 tablespoons of the olive oil and season with salt and pepper. Grill the steaks, turning them over halfway through cooking, for a total of about 15 minutes, or until an instant-read thermometer inserted horizontally into the center of a steak reads 130°F for medium-rare. Transfer to a platter and let rest for about 5 minutes.

For the green beans:

7. In a large bowl, toss the green beans with the remaining 2 tablespoons olive oil and season with salt and pepper. Grill the beans, turning them occasionally, for about 3 minutes, or until seared with grill marks and crisp-tender.

To serve:

8. Mound the beans around the steaks and top each steak with a generous dollop of Gorgonzola butter. Spoon some of the vinaigrette over the beans and around the steaks. To serve, cut the steaks across the grain into 1/2-inch-thick slices and serve the remaining Gorgonzola butter and vinaigrette on the side.

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