



CHEF KAIL

Reversed Seared Ribeye



SHOPPING LIST

- ☐ Get any cut of steak.
- ☐ Kosher Salt
- ☐ Pepper

INSTRUCTIONS

- ☐ Preheat oven to 250 degrees.
- ☐ Bring ANY cut of steak to room temperature and salt generously with kosher salt.
- ☐ Roast off steaks until internal temperature reaches 118 degrees.
- ☐ Let rest for 10 minutes.
- ☐ Heat grill or cast iron skillet and hard sear both sides of the steak.
- ☐ Let rest another 10 minutes.
- ☐ Slice and enjoy!