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# Spice Rubbed Grilled Rib Eye Steaks

## Description

The taste of the Horseradish & Herb Gremolata (an Italian condiment for fish or meat) really brings out the natural flavors of the steak.

Total time: 1 hr   Yield: 4 Servings

## Ingredients

- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1/2 tsp ground pepper
- 1 tsp ground cumin
- 1/2 tsp chili powder
- salt
- 4 rib eye steaks
- 1 cup Italian parsley (finely chopped)
- 1 cup cilantro (finely chopped)
- 2 Tbsp olive oil
- 3 Tbsp prepared horseradish
- 3 large radishes (finely chopped)
- 1 lemon (zested)
- 1/4 tsp black pepper

Prep Time: 1 hr   Total Time: 1 hr

## Instructions

To create the rub, place the paprika, garlic, ground pepper, cumin, chili powder, and 2 teaspoons salt into a small bowl and mix well. Generously rub each side of the steaks with spice rub, cover and refrigerate for 30 minutes.

To prepare the Gremolata, place the parsley, cilantro, olive oil, horseradish, radish, lemon zest ½ teaspoon salt and black pepper into a small bowl and mix well.

Preheat the BBQ grill on high. Place the steaks on the grill and cook 4 to 6 minutes on each side or to desired doneness. Once cooked, remove the steaks, then loosely tent with foil and set aside. Allow them to rest for 5 minutes before serving. Top each steak with horseradish & herb gremolata and enjoy with your favorite side dishes.

**Recipe brought to you by:**

Chef Ryan Covert

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**Source:**

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