



WOOD-FIRED BEEF RIB EYE WITH  
PEPPERY ARUGULA CHIMICHURRI

*Trefethen*

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## INGREDIENTS

3 lbs boneless beef rib eye  
1 tbsp granulated onion  
1 tbsp granulated garlic  
1tbsp fresh black pepper  
1 tsp smoked paprika  
¼ cup Trefethen extra virgin olive oil

## PROCEDURE

In a mixing bowl, combine onion, garlic, pepper, salt, paprika, and oil. Mix well. It should look like a loose paste. Generously coat the entire rib with the entire mixture. From here, you can cook the beef with your desired method to your desired doneness. We roasted ours in a wood oven at about 500F for 20 minutes and then cooled the oven to 325F and maintained that heat until the internal temperature of the rib was about 135F. Let it cool for 10 minutes, then slice and top with Spring Onion and Wild Arugula Chimichurri.

## TREFETHEN WINE PAIRING

*"We are using this recipe with beef rib eye and pairing it with our 2020 Cabernet Sauvignon. However, this recipe is extremely versatile and is a summer-long staple around here. I encourage you to get creative and try the rub on any of your favorite proteins and the sauce is delicious on everything. Happy Cooking!"*

*-Chef Chris Kennedy*