

# Grilled Buffalo Rib-Eyes

Recipe courtesy Emeril Lagasse, 2001

## **Recipe Summary**

**Difficulty:** Medium

**Prep Time:** 15 minutes

**Inactive Prep Time:** 4 minutes

**Cook Time:** 20 minutes

**Yield:** 4 servings

4 (10-ounce) buffalo rib-eye steaks  
1/2 cup Canadian whiskey  
1/4 cup maple syrup  
1/4 cup roughly chopped shallots  
1/4 cup canola oil  
2 tablespoons whole grain mustard  
1 teaspoon cracked black peppercorns  
1/2 teaspoon salt  
4 teaspoons Essence, recipe follows

Place the rib-eyes in a large sealable bag.

In a bowl, combine the remaining ingredients except the Essence. Pour into the bag with the steaks and seal the bag. Place in the refrigerator to marinate for 2 to 4 hours, turning the bag occasionally to coat the meat evenly.

Preheat a grill.

Remove the steaks from the bag and pat dry. Discard the marinade. Season each steak with 1 teaspoon of Essence and grill until medium-rare, about 3 to 4 minutes per side. Remove from the grill and serve immediately

Essence (Emeril's Creole Seasoning):

2 1/2 tablespoons paprika  
2 tablespoons salt  
2 tablespoons garlic powder  
1 tablespoon black pepper  
1 tablespoon onion powder  
1 tablespoon cayenne pepper  
1 tablespoon dried leaf oregano  
1 tablespoon dried thyme

Combine all ingredients thoroughly and store in an airtight jar or container.

Yield: about 2/3 cup

Recipe from *New Orleans Cooking*, by Emeril Lagasse and Jessie Tirsch. Published by William and Morrow, 1993.