



## Grilled American Kobe Rib Eye with Smoked Sea Salt

### Serves 6

6 American Kobe Rib Eyes, 12 oz each.  
6 teaspoons softened butter  
1 tablespoon Smoked Kosher salt  
1 teaspoon Smoked sea salt  
1 tablespoon Smoked pepper

Spread 1 teaspoon of softened butter on each steak using a pastry brush.

Season with smoked Kosher salt and pepper.

To cook the steak, sear on a hot grill for 5 minutes, turn over and cook for another 4-5 for medium rare.

Finish with smoked sea salt and let rest for several minutes before serving.