

Rib Eye Steaks with Blue Cheese Butter and Mushrooms

4 well-trimmed ribeye steaks, 1 inch thick, ~ 12 oz.
2 tbsp chopped fresh thyme
2 tbsp minced garlic
½ tsp pepper
4 medium Portobello mushrooms, stems removed, ~ 14 oz.
2 tbsp extra virgin olive oil
salt
chopped fresh parsley

Blue Cheese Butter

2 tbsp crumbled blue cheese
2 tbsp butter, softened
2 tbsp chopped, re-hydrated sun-dried tomatoes, not packaged in oil
1 tsp chopped fresh parsley
Combine all ingredients until crumbly

1. Combine thyme, garlic & pepper in small bowl. Press evenly onto steaks and set aside.
2. Brush mushrooms with olive oil.
3. Place steaks in center of grill over medium coals or gas flame and arrange mushrooms around steaks.
4. Grill steaks uncovered, 11-14 minutes for medium rare to medium, turning occasionally.
5. Grill mushrooms 16-18 minutes until tender, turning occasionally.
6. Coarsely chop mushrooms, divide evenly among 4 plates. Spread Blue cheese Butter evenly over each steak. Carve steaks into slices; arrange evenly over mushrooms. Season with salt as desired. Garnish with parsley.